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JUNE 22, 1957

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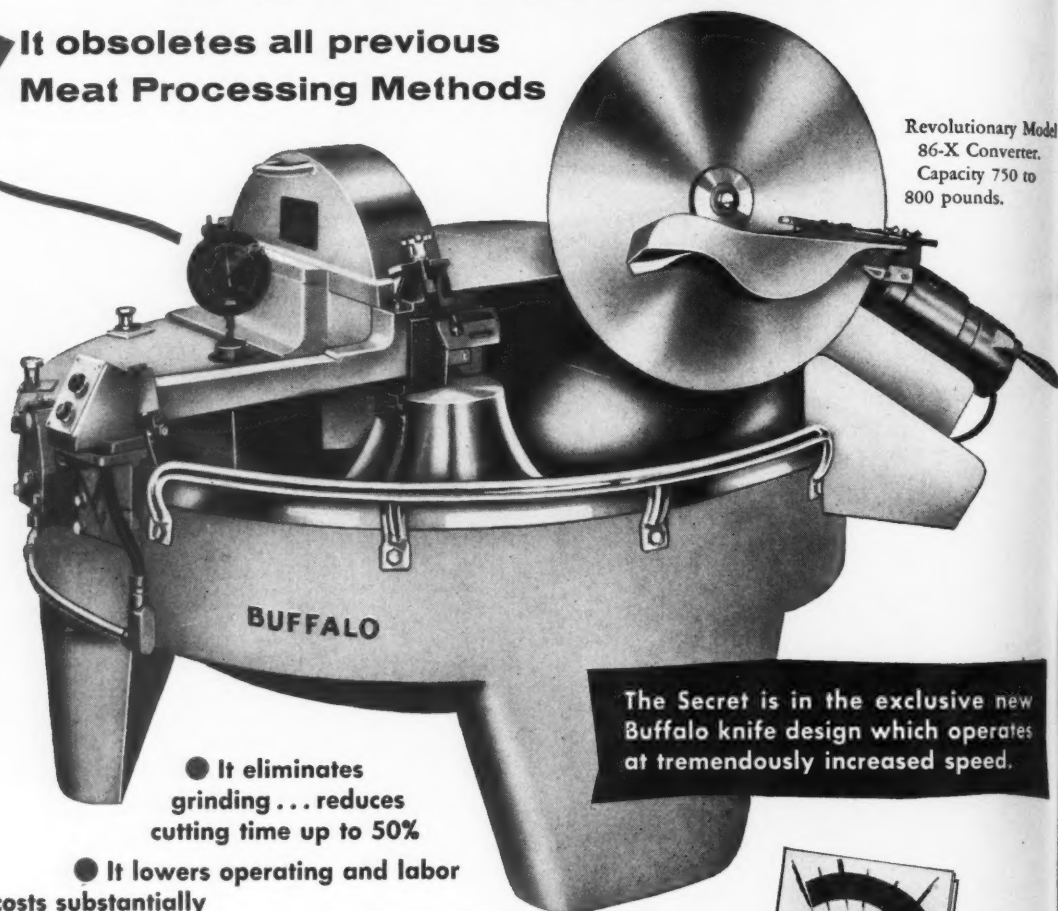
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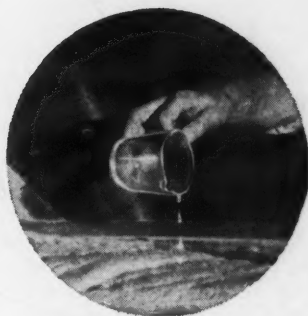


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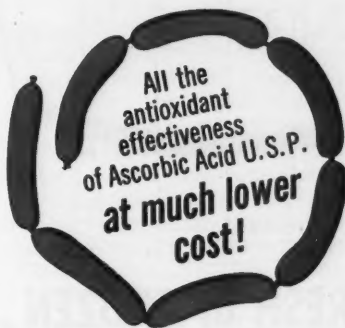
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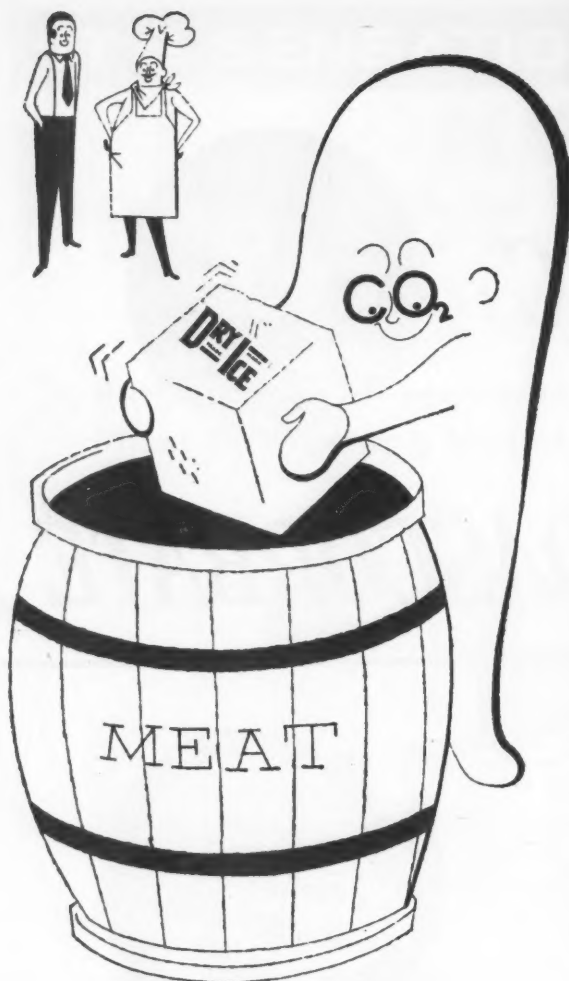
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## News and Views

### THE NATIONAL PROVISIONER

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#### 'Why's?' and a 'When?'

While admitting that the quality of the industry's 1957 results cannot be forecast from the first six month's figures, and that this half-year's depressing reports may be as misleading as the rosy ones of mid-1956, we cannot avoid feeling much uneasiness about some of the implications of the situation.

The decline in slaughter volume—mostly in hogs—has been mentioned several times in connection with the dramatic downturn in industry earnings. It is true that inspected hog slaughter for the first six months of fiscal 1957 was almost 5,000,000 head below the record 38,386,000 of last year, but the current year's kill of 33,577,000 was considerably *in excess of, or equivalent to*, the slaughter of every other first half since 1945, with the exception of 1952. It was almost the same as the average for the preceding six years, and well above the average for the 1945-56 period. We doubt, therefore, whether the hog volume of the current fiscal year can be considered subnormal, and we are sure that the slaughter of other species has not been below normal.

In speaking of the reduction in hog slaughter, the comment was made in one midyear report:

"This decline in volume led to a loss of earning opportunity and to higher hog prices and higher processing costs per pound of product. These increased costs were not fully recoverable in the consumer market."

Although most packers might be inclined to accept this analysis, we think it opens the door to a flock of "why's?" and a big "when?"

Even though there were fewer hogs, and these were more expensive, *why* did hog prices rise in excess of product realizations?

*Why* did unit costs rise during a period of healthy volume (admittedly below the abnormal level of a year earlier) to the extent that they were not fully recoverable?

*Why* were consumers not willing (and are we sure they were unwilling) to pay the average of a fractional cent additional for meat that would have enabled packers to recover their costs and a profit?

*When*, if the meat industry cannot accomplish the job in a period of peak consumer income and comfortable volume, will it be able to earn enough for its shareholders to encourage continuing investment in the business?

**Modification Of** the packer consent decree of 1920 was urged this week by the United Packinghouse Workers of America, AFL-CIO, which represents more than 100,000 meat packing workers. The union's view was revealed by UPWA president Ralph Helstein in a letter to Victor R. Hanson, assistant attorney general in the U. S. Department of Justice. Hanson heads the anti-trust unit. Helstein said that economic circumstances in the industry have changed so substantially in the 37 years since the decree was issued that it now "not only fails to implement the social philosophy behind the anti-trust law and does not benefit the consuming public but, in fact, may be operating adversely to those ends." Swift & Company, Armour and Company and The Cudahy Packing Co. are seeking modification of those provisions of the decree that prohibit them and Wilson & Co., Inc., from handling a large number of non-meat items and engaging in retail trade.

Helstein declared that the "dominating position of the retail chain store is steadily increasing" and that the chains have gained an "almost unassailable bargaining position," as exemplified by the tremendous growth of private label merchandise. Chain stores, canners, frozen food processors and others freely enter the meat packing field, Helstein pointed out, but the decree blocks the four packers from competing fully with such processors and bars them from entering the retail field. This is "discriminatory and unfair," he said.

**Suspension Of** westbound rate reductions on fresh meat and packinghouse products, approved last week by the transcontinental freight bureau, Association of Western Railways, is being sought by the Western States Meat Packers Association. E. Floyd Forbes, WSMAPA president, has called on western slaughterers, livestock producers and feeders to join the association in petitioning the Interstate Commerce Commission for a suspension until after a public hearing. The approved reduction of rates on fresh meat and packinghouse products, without a like reduction in livestock rates, would put western packers out of business, WSMAPA charges. The new rate for fresh meat and packinghouse products would be 120 per cent of the livestock rate. Fresh meat rates have been 150 per cent of the livestock rate, and packinghouse products rates have been 125 per cent of the livestock rate.

**House-Senate Conferees** are scheduled to meet on Monday, June 24, to iron out differences in the two versions of the meat inspection appropriation. The House eliminated the budget request for \$1,212,000 to employ 192 additional meat inspectors, and the Senate restored only \$240,000 of this amount. Industry spokesmen are urging members of the conference committee to accept the Senate version, which would enable the Meat Inspection Division to employ about 40 to 45 of the greatly needed inspectors.

**The USDA's Compromise** proposal that would continue the Department's exclusive jurisdiction over firms "principally engaged" in meat slaughtering and processing was advanced again late last week at hearings before the House judiciary and commerce subcommittees. Earl L. Butz, assistant secretary of agriculture, appeared in opposition to HR-5282 and similar bills which would transfer regulatory authority over packers to the Federal Trade Commission. Butz, the only witness, reiterated the testimony he presented last month to the Senate anti-trust and monopoly subcommittee. He promised strict enforcement of the law against unfair trade practices in the meat packing industry. After Butz' appearance, the hearings were postponed indefinitely. They are expected to be resumed after July 4.

## A Packaging Feature



## A Special Package for Each Specialty

**A** NUMBER of types of packages are used by Holiday Frosted Food Co., Philadelphia, in packaging the firm's line of frozen meat specialties. Each package type was selected for its respective product after careful market research and merchandising testing, according to Robert S. Wolf, president.

Package unity is achieved through the use of the trade name, "Holiday," and a copyrighted gingham pattern that is employed on all the packages. The pattern is blue and white and the same blue is used for the brand name logo.

Transparent wrap is used on all packages, although these vary in basic type from an open top (visible product) half box to a closed carton with product vignette, a large lift-top carton and a printed cello pouch.

The company's 2-lb. carton containing eight 4-oz. beef steakettes is an unusual one. The steakettes are

placed in a tray top box and, after overwrapping with clear film, the unit is capped with a lid. The consumer can inspect the meat in the retail store by lifting the lid. The cover carries a notice calling the customer's attention to this feature of the package (see photo). Management believes that it is desirable to let the shopper see the amount of meat in the package to impress her with the "he-man" size of the 4-oz. steakettes.

At times this large package is merchandised at an established price that is printed in bold type on the lid and repeated on a banner that is placed on top of the steaks prior to overwrapping. Much of the firm's business is done with eastern chain organizations which like this pre-pricing feature as it eliminates an operation at the store level and permits advertising branded product and price.

Sandwich steaks are packaged in a window pouch that is heat sealed

across the top. White lettering across the window identifies the product and gives count and weight. The white shows up well against the red of the meat. The face of the pouch carries the gingham pattern and has a brand name island, the inspection legend and a white price island. A narrow window on the back of the pouch gives the consumer another peek at what she is buying. The back also carries recipe suggestions and a list of the firm's other meat specialties.

All the packages stress the desirability of quick cooking and advise against overcooking. In so doing one of the convenience advantages of the specialties—fast preparation—is promoted by indirection.

A visible package is also used for dinner steaks. The packaged steaks weigh 11 oz. The legend "beef dinner steaks" and the net weight are printed in white on the overwrap.

[Continued on page 44]



# Better Meat Packaging

American Meat Institute 'Rounds Up' Some Successful Experience and Facts

**S**OME of the basic principles which apply to meat packaging operations have been "rounded up" by the department of packinghouse practice and research of the American Meat Institute in a special report to members on "Better Packaging of Meat." Some of the highlights of the report are summarized below:

Developments in meat packaging present a constantly changing picture. Packaging materials, machinery and methods of application are available in great variety and new techniques and materials appear on the market frequently.

The machines, labor and materials used in packaging are expensive; i.e., \$10,000 machinery and \$5,000 per year labor. The cost of supplies totaled in excess of \$250,000,000 for the industry last year.

Some packers who have checked their package supply inventory have been surprised to find out the high extent of their current investment. The Institute's packaging committee believes that companies which make a careful study of all aspects of their packaging practices will find opportunities for substantial savings in consumer and shipping packages.

The constantly changing picture means that packagers are going to have to be careful not to "paint" themselves into a corner by making wrong decisions in buying machinery and choosing package types.

What steps are the most successful packagers taking to insure maximum earnings from their operations?

First, they realize that packaging cannot be separated from the manufacturing and shipping processes. A slip anywhere in the plant can cause consumer rejection.

**REFRIGERATION AND SANITATION:** Two things will do most to build maximum life into packaged meats — refrigeration and sanitation. The proper application of refrigeration and sanitation, *accompanied by adequate processing*, will maintain flavor, wholesomeness and appearance days longer in the meat case and the home refrigerator. They both must be held at high levels of efficiency in every department to insure results.

There is a growing appreciation of the importance of maintaining low temperatures in holding, shipping and processing rooms. This is based on the fact that many bacteria grow at 40° F. that cannot grow at 32° F. and those that grow at 32° F. will grow as least twice as fast at 40° F. Generally speaking, with the same level of contamination, a product will keep *twice* as long at 32° as it will at 40°. Furthermore, a product will keep at least four times as long at 32° F. as it will at 50° F.

Fluctuating temperatures should be avoided; if cold trimmings are brought into a warm room, a film of moisture will form which provides a medium for spoilage organisms.

Successful packagers know that product life, once lost, cannot be brought back with additives or by expensive packaging. They know, too, that reprocessing product which is out of condition is placing a tremendous burden on sanitation and processing. This practice is a frequent cause of a slow but steady build-up of spoilage organisms throughout the plant. The result is often a costly epidemic of spoilage during the warm summer months.

Cleaning is done according to schedule in each department. After

cleaning compounds have been applied and soil has been washed from the surface, a bactericide such as sodium hypochlorite is applied to finish the job. The expense of cleaning justifies the purchase of easily cleaned equipment and the best of sanitary construction.

**RAPID HANDLING:** Rapid handling of product in manufacturing and distribution is recognized as a vital factor in achieving maximum life at the time of consumer purchase. Rapid low temperature delivery in *prechilled trucks* is very important.

Even though rapid handling is important, in no case should product be packaged before it is thoroughly chilled. To do so is to ask for trouble.

Inventories of product at retail level should be watched. Overselling is hazardous because old product may get into the hands of consumers which will prematurely spoil in the household refrigerator.

**QUALITY CONTROL:** Quality control measures should be applied throughout the plant in order to make sure the packaging department operates at capacity.

For example, irregularity interferes with delivery of the product to the packaging line in the case of unpeelable franks. It also may cause weighing problems and excessive "give-away." These problems are solved in the sausage manufacturing department, not in packaging. There should be at least a daily check of all product to determine the percentage of irregulars so correction can be made.

The importance of eliminating even slight delays in the operation of the packaging line cannot be overemphasized. Such stoppages eat into profits because workers lose rhythm and it



takes several minutes after starting for the line to climb back to normal operating speed.

**SELECTION OF PACKAGE:** Here are some of the more important questions to consider in selecting the type and size of package for a particular product:

1. What sizes are being successfully sold in the trade area? If two sizes are being sold, what are the possibilities for selling the larger unit?

2. What size and shape seems to fit the limits of household storage best?

3. If there is a need to use the package for storage of the product in the household refrigerator, can this be done easily?

4. Does the package meet the government labelling requirements?

5. Does it give the maximum necessary protection to the product in view of the individual firm's own distribution pattern?

6. Can it be applied to the product economically?

7. Is the design distinctive?

**VACUUM PACKAGING:** Investigation at the AMI Foundation has shown that when a vacuum of from 27 to 28 in. is maintained in a package, the color of the product is retained longer than could be expected in a package without vacuum. This is not true in every case, because of variations in the processed meat. To get maximum color retention in a vacuum package it is advisable to avoid entrained air in the product by vacuum mixing or drawing a vacuum on the loaded stuffer.

It takes a large machine to produce 27 to 28 in. of vacuum and, apparently, consistent benefit of appearance cannot be expected with less than 27 in. As a practical matter, this would seem to place the skin-tight wrap, with a film impervious to gas, on par with some of the vacuum processes which employ a small vacuum pump.

While vacuum packaging is effective in reducing the type of bacteria that cause discolorations, it does not inhibit those that cause souring and other spoilage. Bacteria that cause greening continue to grow under vacuum but they do not blossom forth until the package is opened. A vacuum package may give a careless operator a false sense of security.

Vacuum packaging seems to offer more advantages for those who ship great distances than for those with a near-local distribution. Product with a delicate flavor, such as sliced bacon,

is definitely benefited by vacuum, particularly when shipped several hundred miles. Some change in formulation may be necessary in order to prevent excess moisture in some of the sausage products from coming to the meat surface of a vacuum package. Ring liver sausage has given trouble in this respect.

**SPACE AND LAYOUT:** Many plants are critically short of space for this operation. There is a trend in the industry to eliminate walls between areas of like temperature. There is increasing use of overhead area for storing shipping containers.

Product in shipping containers should move directly to storage stations alongside the shipping conveyor rather than into an intermediate holding room. This assumes that the shipping room is properly refrigerated. Ideally, the temperature of the shipping cooler should be held within a degree or so of the packaging room in order to avoid condensation of moisture in the packages.

**PACKAGING MACHINERY:** The trend is toward use of more high speed automatic machinery. Unfortunately, most of the automatic wrapping machines available for meat are modified units originally designed for handling other products. The machines show a lack of ability to handle slight irregularities characteristic of some meat products.

Generally speaking, automatic machines should be equipped with hand crank adjustments at crucial points rather than set screws. Furthermore, adjustments should be calibrated so that the maintenance man will be able to make intelligent changes. Particular emphasis should be placed on the means of lubrication. Availability of parts on short notice is important and some find it advisable to keep extra machine components on hand.

If it is planned to use one of the shrinkable films as an overwrap to be applied by an automatic wrapping machine, be sure the machine will handle it. Some machines will not. Because of the difficulty in getting a tight wrap in a machine, there seems to be a trend toward the use of shrinkable films and a heated air tunnel following the machine.

Conveyors should be of the type easily cleaned; neoprene belts are preferable to the mesh type.

**PRODUCTION METHODS:** Man-hour production rates vary greatly from plant to plant for each product. The arrangement of hand labor ahead of a wrapping machine is what determines the man-hour production of

the department. In some cases, the machine is not doing its share of the work and it might be more economical to employ all hand labor. Spacing of work stations and reaching distances have much to do with work speed. Minor changes in these conditions may lift output substantially.

A layout making use of hand-operated sealing machines can be an economical way to handle sliced luncheon meat packaging. Experience has shown that the processor must be wary of so-called "machines" that rely on too many or slow hand operations to prepare the package for sealing. In some cases, it has been found that hand operations are actually slowed because of a single operation "machine," such as one employing a sealing iron on a lever, a heated roll under which the package is passed, or a combination of lever and roller.

**FRESH MEAT:** Packaging of fresh meats at packer level has been slow to develop. Packaging films for fresh meats must be oxygen permeable for maintenance of color and, at the same time, must have low moisture transmission to control shrinkage. MSAT cellophane seems to be the most satisfactory film at the moment. Dehydration and loss of "bloom" have not been fully overcome by packaging methods now available. The life of packaged fresh meats is so short as far as appearance is concerned that the delay in shipping from a central point is a real obstacle to expansion in this field.

**FROZEN MEAT:** The picture is brighter for packaged frozen meat. Appearance does not seem to be as important to consumers as they are now buying the product in opaque packages. The big problems here seem to be the development of less expensive packaging methods and the reduction of handling necessary in present freezing methods. To sell lower priced cuts reasonably, production, packaging, and retailing costs must be reduced substantially.

In most cases, the frozen meats now available represent a "good buy" only to those consumers who realize that the higher price may be justified because of reduced fat and bone. Surveys of consumer attitudes reveal that many object to the added time necessary for preparation due to thawing before cooking. Actually, frozen meats are at their best when cooked frozen, and the package should inform the consumer of that fact.

One successful, though relatively

[Continued on page 47]



# NLSMB Reports On Work In 1956-57

## Defense of Meat and Fat Is Only One Phase of Meat Board's Research and Educational Effort



C. F. NEUMANN



DR. STEFANSSON

**T**ESTIMONY of an anthropologist-explorer advocate of "living on the fat of the land," and that of a prominent nutritionist, was offered at the 34th annual meeting of the National Live Stock and Meat Board in Chicago last week in challenge to the headlong rush to blame fat for artery and heart disease.

Carl F. Neumann, secretary-general manager of the Meat Board, summarized the organization's research, educational and promotional activities at the meeting, while Dr. A. G. Hogan, NLSMB research consultant, told how the Board helps spur the development of new information about meat by supplying funds for competent investigators to finance their research.

It is premature to single out any one factor as the culprit in the problem of artery and heart disease, declared Dr. Philip L. White, secretary of the Council on Foods and Nutrition of the American Medical Association. He pointed out that many factors have been suggested as primary or secondary influences—heredity or predisposition to coronary artery disease, other diseases (such as diabetes, hypertension and obesity), the person's age and sex, fat and fat-like substances in the blood and tissues, defects in body chemistry, sex hormones, hard labor, exercise, diet and several others.

"I feel that we may safely conclude that coronary and cerebral artery diseases and thrombosis have many causes and are probably not caused by any single factor," Doctor White declared.

"Living on the fat of the land is still agreeing with me as I go toward the end of the third year of a high-fat diet and the seventy-eighth year of my life," reported Dr. Vilhjalmur Stefansson, noted Arctic explorer, anthropologist, author and student of food habits. "In youth and prime, it

served me well; in age, it tends to stave off senility."

Dr. Stefansson, on three separate occasions, has lived healthily for extended periods of time on diets made up primarily of meat, with emphasis on animal fats.

"Except for intervals of orthodoxy, I have been among the heaviest of fat eaters all my life," said Dr. Stefansson, who explains his present adventure in eating thus:

"Actually it grew out of President Eisenhower's heart attack in 1955. Being counter-suggestible, I had not been listening many days to the anti-fat clamor timed with the President's illness before I decided to revert to my favorite manner of eating of earlier years. In other words, I gave in to my hankering for a diet of fat meat.

"In my teens I was a cowboy in the Dakotas and lived happily on a diet built around bacon, sow belly and ham. Similar meat and fat diets were found to be pleasant and to my advantage in my thirties among the Eskimos, and in my fifties among physiologists and doctors."

From 1906 to 1918, with the exception of two six-month periods, Dr. Stefansson lived with Eskimos in the Arctic Circle, subsisting entirely on meat and fish.

In 1928 Stefansson and his Arctic companion, Karsten Anderson, lived a year at Bellevue hospital in New York on nothing but meat. The project was sponsored by the American Meat Institute and carried out under the auspices of the Cornell University Medical College.

"At the end of the year, we were both in better health than we had been when we started," Stefansson reports. "In fact, Anderson was under treatment for high blood pressure when the project began and he left Bellevue with normal blood pressure."

Concerning his current high fat meat diet, Dr. Stefansson relates:

"At 75 years of age in 1955, I was no longer in the prime by the calendar, nor did I feel prime. I was suffering from rheumatism and a year earlier, I had had a mild stroke. Since 1929, I had returned to the ordinary mixed diets of the city.

"However, after my stroke, for the first time in my life I went under the direction of a regular physician. One of my first tasks was to take off 10 lbs. I tried the count-your-calories reducing method, would lose a few pounds and then backslide."

Dr. Stefansson said that during the "meat year" at Bellevue he was getting 20 per cent of his calories from 32 oz. of lean meat per day, and 80 per cent of his calories from 8 oz. of suet. In 1955, he determined to lose weight by eating fats, and returned to the practice of getting at least 80 per cent of his calories from fat. Since then, meat has been his main diet, together with other animal foods such as dairy products and eggs.

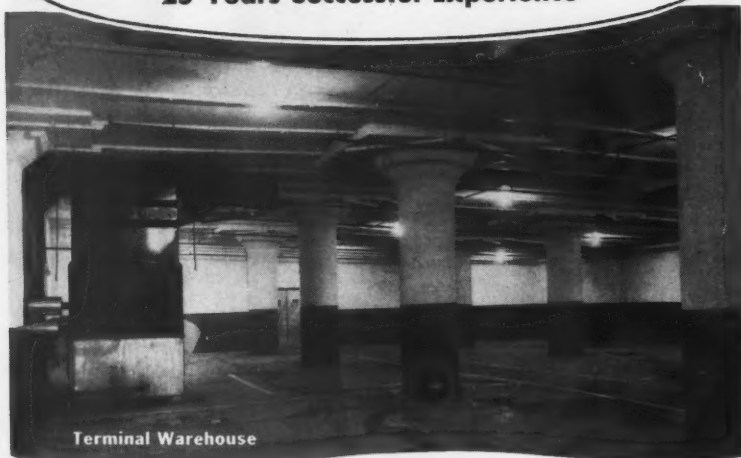
"What startles me now is how much more pronounced my health improvement seems in this fourth high fat period of my life," he asserts. "I lost weight steadily without ever eating less than I felt like at any meal. My blood clot has dissolved and my heart condition has improved.

"One unexpected benefit is that the soreness and stiffness of my joints, which had been quite acute until I went on this diet, have now left me."

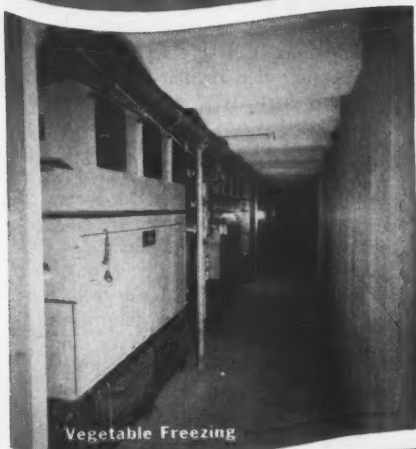
He says that he feels it is of special significance that the cholesterol content of his blood has remained within normal limits. An above-normal level of cholesterol in a person's blood is regarded by many medical authorities as an indication of potential heart trouble. Since it has also been suggested that fat in the diet may cause an increase in the cholesterol level, the fact that Dr. Stefansson's cholesterol level has remained

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normal, on a diet in which 80 per cent of his calories come from fat, is considered to be a point of particular interest.

**GENERAL MANAGER REPORTS:** "Present plentiful supplies of meat mean better health for Americans of all ages," stated general manager Neumann during the annual meeting.

Neumann said that the livestock and meat industry is meeting the challenge of keeping the nation's expanding population supplied with ample amounts of meat. He pointed out that meat production last year set an all-time record of 28,000,000,000 lbs.

While the population is going up at the rate of 8,000 people per day, Americans are also eating more meat individually, Neumann noted. Per capita consumption of meat last year amounted to 167 lbs.—a new record. He asserted that one reason for the trend toward greater consumption of meats is the broadening knowledge among consumers of the nutritive value of meat and other high protein foods.

Reports by the Board's staff brought to light a great deal of information on the organization's activities in the fields of meat research, education, information and promotion.

Since 1924, Board funds have been used for 114 research projects on the nutritive value of meat. During the past fiscal year, 17 such projects have been sponsored by the Board, with the work directed by outstanding research people at colleges, universities and medical centers.

**RESEARCH:** Briefly here are some of the projects the Board has supported during the year 1956-57:

Dr. W. D. Salmon, Alabama Polytechnic Institute, is studying the relation of diet to functioning of the liver and heart. Dr. F. J. Stare, Harvard, is conducting research on nutritional factors in relation to heart disease. Dr. F. A. Kummerow, University of Illinois, is carrying out research on the effect of protein, fat and carbohydrate on cholesterol.

Dr. N. S. Scrimshaw is supplementing low level diets of a group of Guatemalan children with animal fat. Dr. A. E. Hansen, University of Texas, is studying the value of fat in the diet of infants and children. Dr. R. T. Holman, Hormel Institute, is studying essential fatty acids. Dr. Grace Goldsmith, Tulane, is studying cholesterol retention and excretion. Dr. A. H. Smith, Wayne University, is doing research on the effect of heat on the nutritive value of meat.

Dr. F. R. Steggerda, University of Illinois, is doing research on mi-

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to eliminate  
fat separation  
in my wieners  
and bolognas?



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eral and protein utilization. Dr. A. H. Washburn, University of Colorado, is studying the relation of diet to child health.

Dr. Pearl Swanson's research at Iowa State College is concerned with protein in the diet of older people. Dr. Charlotte Young, Cornell, is studying the effect of reducing diets with liberal amounts of meat and moderate amounts of fat.

Dr. Ruth Leverton recently completed research at Oklahoma A. & M. which showed that meat as it is eaten today contains more protein, fewer calories and less fat than it has been getting credit for. Dr. B. S. Schweigert, American Meat Institute Foundation, is studying the vitamin B<sub>6</sub> content of meat. Drs. Brady and Turner, University of Missouri, are doing research on dark cutting beef.

Dr. C. A. Elvehjem, University of Wisconsin, is continuing the study of amino acids from meat. Dr. A. Harper, University of Wisconsin, is undertaking a long-term study on the part meat plays in the digestive process.

**PROMOTION:** Record breaking supplies of meat last year did not pile up in storage, but were eaten. This was the result of gigantic, coordinated promotion and merchandising programs in which all segments of the industry cooperated. This great self-help program was made possible through the established facilities of the National Live Stock and Meat Board, service organization of the livestock and meat industry.

New full-color beef, pork and lamb posters were developed by the Board in addition to a variety of recipe books and folders. Booklets on nutrition for expectant mothers and the proper feeding of pre-school children were among the newer publications during the past year. Nearly 4,000,000 pieces of meat literature were distributed by the Board.

The Board recently added a brand-new service of full-color pictures of appetizing meat dishes for newspapers. Already, 32 dailies of 20 states are making use of this color service. In addition, the NLSMB regularly provides meat copy, recipes and illustrative material on meat to nearly 3,000 newspapers throughout the country.

Some 7,000,000 people from 7,282 cities and communities in 47 states and nine foreign countries saw the Board's educational meat exhibits last year. There were 96 such exhibits at fairs, livestock expositions and food shows in 27 states.

Fifty-three major cooking schools were presented by the Board in the

past year in 24 states and Canada. Attendance averaged over 5,000 homemakers at each of the four-day schools.

The Board's nutritive and home economics exhibits were displayed at 24 state and national meetings of professional people in the fields of medicine, nutrition, public health and education.

**MOVIES AND TV:** A feature of the annual meeting in Chicago was the showing of the Board's newest full-color movie, "With An All-Star Cast," which covers the subject of meat cookery by the dry heat methods of roasting, broiling and pan-broiling. The Board's three new short features on beef, which were produced for use on television, were also shown at the meeting. The Board now has a total of nine movies on meat—not including the TV beef shorts. The nine movies had an average of 99 showings every day of the year before a variety of audiences. They were seen by 3,261,825 people. In addition there were 469 television showings of the Board's movies.

The Board also has in circulation 33,000 filmstrips on meat.

In the field of television, besides the showing of meat movies, the Board reached millions of consumers with information on meat through 395 personal appearances of staff members on 142 stations in 127 cities of 43 states. Moreover, the Board's exclusive meat script and photo service was used last year by 146 stations in 44 states.



**OPPORTUNITIES** FOR the animal husbandry graduate in the meat packing industry were discussed by John W. Rucker (standing), head of the industrial relations department of Neuhooff Packing Co., Nashville, Tenn., during panel discussion and question forum of Meat Board-sponsored undergraduate clinic at Nashville. Other panel members shown (l. to r.) are: A. Z. Baker, president, American Stockyards Association; David M. Pettis, acting director, Livestock Division, Agricultural Marketing Service, USDA; Carl F. Neumann, Meat Board general manager; William Wahmann, general manager, Neuhooff Packing Co.; and David Patterson, manager, Nashville Union Stock Yards. The National Livestock and Meat Board conducted three such clinics.

There were also 355 guest appearances on 191 radio stations in 151 cities of 37 states. Moreover, the Board's daily transcribed homemakers' program, "Mary Blaine Time," is now being used by 198 stations in 46 states. This service provides each participating station with a new 15-minute program every day five days a week, for a grand total of 51,480 programs on meat in a year's time.

More than 1,500 radio stations also receive the Board's regular radio script which features meat recipes, menus and other pertinent information on the subject.

A total of 671 educational meat programs was presented in person by the Board's meat specialists, home economists and nutritionists in the past year for audiences of consumers, students, meat retailers, teachers, agricultural groups, service clubs and others.

Reports were also presented at the annual meeting on the Board's activities in cooperation with agricultural colleges. These include the sponsorship of intercollegiate meat judging contests at four major livestock shows. The Board also conducted three undergraduate clinics for animal husbandry students at Nashville, Tenn., Oklahoma City and Ogden Utah. The third major project in this field is the Reciprocal Meat Conference which is held each year in Chicago in connection with the annual meeting and brings leading meat scientists and teachers together to confer on the related subjects of research and consumer education.



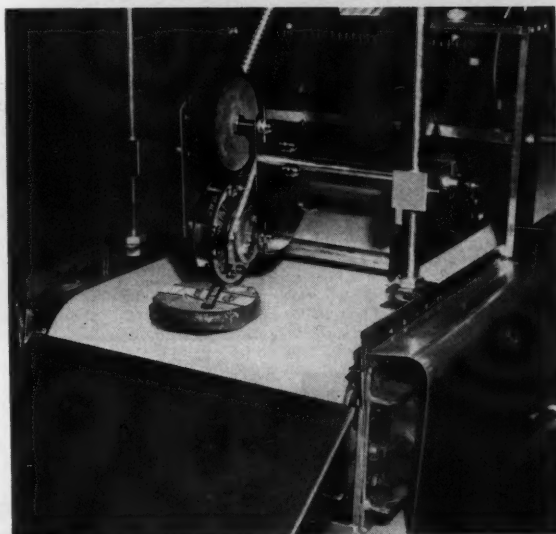
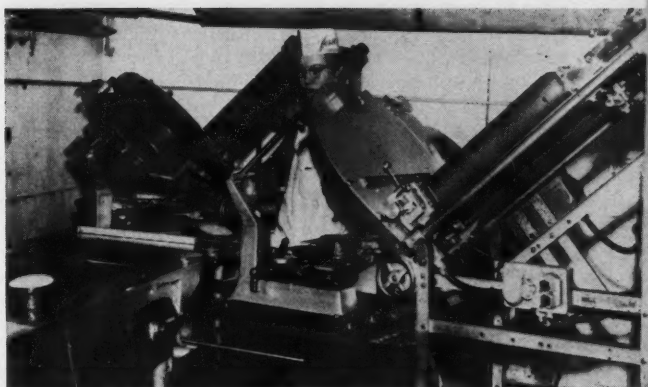
## A Packaging Feature

# One-Sausage Firm's Packaging Plan

THE Jessie Jones Sausage Co. of Raleigh, N. C., not only placed all of its eggs in one basket, but it hatched them out into a successful enterprise. The firm decided that the marketing of one sausage product had certain inherent advantages: maximum utilization of equipment as there is no down time between batches; economy in manufacturing as all batches are prepared at the maximum weight in terms of the equipment available; simplification of product quality control as only one basic formula and seasoning blend need be checked, and maximum impact from a limited advertising budget since consumer recognition is sought for only one item.

This feature of single product was merchandised by the firm in building standing as a top bologna producer.

To take advantage of the growing trend toward self-service, the firm began to slice and package its product in 8-oz. and 1-lb. packages. To enhance the appearance of the package, the firm elected to use Miller & Miller Spot-Lite labels that feature a colored reproduction of the sliced item. The label tends to minimize fading as



TOP: Sliced product is placed on platter in front of sheeter. Location of slicer's discharge permits flexibility in operator assignments. SECOND: By bringing pulled portion of film against the heated cutoff wire (line in front of metal platter) operator cuts sheet to size for stacked product. THIRD: On discharge from first heat sealer, the package's second and final tuck fold is made ready for sealing, along with the label, by the second sealer. BOTTOM: The package passes side blowers and dater.

the customers generally leave the packaged product in the display case with the label side up. The label carries all the product information needed to help the customer make her selection—product, packer identification, weight and price. Since the label carries the product's picture, the customer looks at the meat only when she has pretty much made up her mind that she wishes to buy.

To get a good shelf life for its product, the firm selected Saran for its film and the Miller & Miller "Slice'N'Pakit" line for wrapping. This line is a semi-automatic one that combines the handwrapping advantage of a tight and snug wrap for each package with the economies of machine sealing and conveyerization.

The company's packaging line is headed by two high-speed Enterprise slicers that slice to a stack count, move the stacks onto the platter of a scale and then slide the weighed stacks onto a takeoff arm. One employee loads and operates the slicers and makes weight for one load when both machines are running. The slicer pauses intermittently in its weighing cycle so that the operator can add or take product.

Another employee checks weight full time, working on whichever slicer is in operation. The slicers are so grouped that she can handle the output of either unit while the other is being loaded. The weighed stacks are placed on a metal apron and from here another worker takes the stacks and places them, along with the circles of white

food board used for backing, on film sheets which she cuts from a roll with the aid of a hot wire.

The units then travel to the first of two package formers who tuck approximately half of the film around the back of the package and feed it under the conveyor-fed heat sealer. The packages continue to travel on the belt and two operators complete the wrap, place a label over the seal and guide the packages under the second of the sealer units which, in one operation, finishes the heat sealing and affixes the label. The packages then travel past a side shrink blower that directs a stream of hot

air against the sides, causing the Saran to shrink, and on past the Kiwi coder that dates the package to the packoff station where the finished units are placed in shipping boxes.

The eight-girl line can package 1,000 lbs. of the 1-lb. package and 750 lbs. of the 8-oz. package for a output of about 2,500 units per hour, says H. H. Hawkins, plant manager.

The firm's business has prospered until it now has 18 driver-salesmen servicing its accounts. The company has contracted for an increase in its advertising budget and has a planned premium campaign that will be self-liquidating, according to Hawkins.

## Holiday Frozen Meats

[Continued from page 30]

through which the face of the steak is visible. The edges of the package wear the gingham pattern and the brand name.

A platter display illustration is employed on the boxes for such items as buttered steak where the vignette can give emphasis to the merit of the wholly-covered product. The display features a steak covered with butter and, for added impact, the word "butter" in the product identification legend is printed in golden yellow.

The box of clear white food type box-board is locked with top and bottom insert flaps. The panel carrying the illustration, etc., is printed on a waxed sheet that is glued to the top and two sides. The unit is machine overwrapped with clear film.

When the firm wishes to feature multiples of its boxed products as a "special," they are tied together with industrial tape bearing the price and package count, such as "3 for \$1.00" (see photo on page 30).

Ground beef patties are packaged in a non-visible box which carries the product identification in bold reverse white on a red circle on the front of the package. This kind of package is used for items intended for mass product display. The printing is done on the box-board, yielding a colorful box at an economical cost.

After product is inserted in the package the end flaps are glued and overlapped for sealing. The whole package is overwrapped in clear film.

The different Holiday packages are overwrapped with the same machine as only a slight adjustment is needed to prepare it for a change in package shape. Since all the box packages are either oblong or square, and vary only slightly in height, the adjustment can be made quickly.

All the packages in the Holiday line spell out how the product is made. For example, the consumer is told that beef patties are made of finely chopped beef, molded, frozen and sliced. President Wolf says that repeat business can be gained only with a top quality product that is honestly merchandised for what it is. He also believes that a good deal of consumer educational work must be done before frozen meats can gain wide acceptance.

Weight and unit count are stated on each package to enable the shopper to determine the suitability of the meat for her menu purposes.

The firm's line of frozen meats includes veal cutlets and pork chops in addition to the specialty beef items.

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All of these salts have a high purity which eliminates precipitation reactions between salt impurities and other pickle-cure ingredients. Only pure salts like these give best results.

The men at Diamond Crystal are keenly interested in the problems of the meat industry. Research is under way continuously. Let them give you the benefits of their

training and experience in food chemistry...at no charge.

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Company

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## NSC Executive Committee Plans Two-Day Packer Program for Fall Safety Congress

Meeting at the Oscar Mayer & Co. plant in Madison, Wis., the executive committee of the meat packing, tanning & leather products section, National Safety Council, approved the final form of the program to be held on Tuesday and Wednesday, October 22 and 23, at the Congress Hotel, Chicago, during the National Safety Congress.

The section's program is part of a week-long safety meeting that also will feature automotive fleet, power plant and construction safety programs along with a large exhibit of protective equipment for personnel and machinery.

Howard Rebholz, safety director of The Rath Packing Co., Waterloo, and general chairman of the section, said that meat packers who plan to attend the congress should contact John Kato, senior safety engineer, National Safety Council, Chicago 11, for room reservations. All rooms in the main hotels already are taken and only limited space in outlying hotels now is available.

The first day of the section's meeting will feature a panel discussion on "What's My Line in Safety?" Moderator will be Charles Elsby, safety engineer, Employers Mutual of Wausau, Milwaukee. Participants will be Eddie Burns, plant superintendent, G. H. Hammond Co., Chicago;

Dr. James L. Salomon, medical director, Ford Aircraft Division, Chicago; Miss Bernice McDermott, registered nurse, I. Miller & Sons Co., Long Island City, N. Y., and John Russo, safety director, Allied Kid Co.

Topics to be discussed during the second day's program are: "Don't Gamble with Safety," by Clyde Powell, public relations director, Lehigh Safety Shoe Co., Endicott, N. Y.; "At Your Service," by Bob Powell, director of the NSC membership bureau, and "If the Shoe Fits," by N. C. Whitsett, general manager, High-Test Safety Shoe Division, St. Louis. These talks and the Tuesday program will be followed by an audience discussion period.

The presentation of awards to the winners in the meat packers' safety contest for the year July, 1956, to June, 1957, will be made October 22.

During the congress program, Don MacKenzie, assistant director, department of packinghouse practices and research, American Meat Institute, Chicago, will present a report of a safety survey conducted among AMI member plants as to the types and causes of accidents and the recommended preventive measures.

An engineering committee under Richmond Unwin, assistant secretary, Reliable Packing Co., Chicago is to conduct a study of the design of var-

ious packinghouse trucks, such as charging, smoked meats, sausage, etc., to formulate a standard design for the industry that will be best for safety and handling ease.

The executive committee recommended that sides of beef be pushed rather than pulled on rails, pointing out that in the event of an open switch—the principal cause of beef side handling accidents—the trolley and side will fall away from the employee rather than on top of him. The committee also urged the mandatory wearing of hard hats by beef dressing and loading personnel. Robert Harschnek, safety director, Swift & Company, Chicago, said that this rule is enforced at all Swift units and has virtually eliminated trolley injuries.

The executive committee members were guests at Oscar Mayer's new cafeteria at lunch, with Stanton Stavrum, plant, superintendent, acting as host, and had dinner at safety director John Thurman's new do-it-yourself home, which he built with the aid of his son and a neighbor. The group also toured the Oscar Mayer plant, seeing the new IBM computing scale on the hog dressing floor and slicing and packaging operations.

### Canadian Packer Employees Fare Better Than Average For Manufacturing Workers

Working conditions in the Canadian slaughtering and meat packing industry were found to be equal to or better than the average for manufacturing as a whole at April, 1956, according to information released by Milton F. Gregg, Minister of Labor.

The study, which was conducted by the labor department's economics and research branch, covered 80 establishments and 17,985 plant employees. The study showed that four-fifths of the plant employees were on a five-day, 40-hour week. Two weeks' vacation after five years and three weeks after 15 years were predominant. Nearly 95 per cent of the employees enjoyed eight or more statutory holidays per year; approximately 75 per cent were covered by pension plans, and about 95 per cent were covered by group life insurance.

In all provinces except Quebec and Ontario, plant workers comprising more than 90 per cent of the provincial total were in packing plants reporting a 40-hour week. In Quebec about 11 per cent of the workers were on a 45-hour week, and in Ontario more than a fifth of the workers were in plants on a 45-hour week.

The practice of granting rest peri-



NSC EXECUTIVE committee members seated in Oscar Mayer conference room are (l. to r.): John Kato, NSC senior safety engineer; A. J. Dittmer, office manager, Gutmann and Co., Chicago; Robert Harschnek, safety director, Swift & Company, Chicago; Martin Cernetich, safety director, John Morrell & Co., Ottumwa; H. L. Clover, safety director, International Shoe Co., St. Louis; Richmond Unwin, assistant secretary, Reliable Packing Co., Chicago; Don MacKenzie, assistant director, department of packinghouse practices and research, American Meat Institute, Chicago; Alex Spink, safety director, Hygrade Food Products Corp., Indianapolis; Ralph Appell, personnel director, Wolverine Shoe & Tanning Corp., Rockford, Mich., and Jake Naumer, secretary, and J. T. English, personnel and industrial relations director, both of DuQuoin Packing Co., DuQuoin, Ill. Standing at rear are John Thurman, safety director, Oscar Mayer & Co., Madison, and Howard Rebholz, safety director, The Rath Packing Co., Waterloo, Ia. Group planned packer program for fall safety congress.



ods was universally reported throughout the meat packing industry. The most common practice in all regions was two ten-min. periods per day, although 31 per cent of the employees in Alberta and 10 per cent in British Columbia were in plants reporting two 15-min. periods.

Employees in plants reporting pension plans ranged from 59 per cent of the total coverage in Quebec and Saskatchewan to 91 per cent in the Maritimes. In the Maritime region nearly half the packinghouse employees were in establishments where the entire cost of the pension plan was borne by the employer. In the other regions a 50-50 arrangement was more common, although the proportion in plants paying the entire cost was substantial in several provinces.

Group life insurance plans were prevalent in all regions, covering between 91 and 100 per cent of the employees. The cost-sharing arrangement for group life insurance showed considerable variation between regions.

#### Funds for Meat Inspection

Governor Holmes of Oregon has signed house bill 420, which appropriates funds to begin the new mandatory meat inspection program in that state on July 1 of this year.

#### 21 Organizations Now Back S-1356, WSMFA Says

Resolutions endorsing S-1356 and similar bills in Congress to transfer regulatory authority over packers from the USDA to the Federal Trade Commission were passed last week at the annual meetings of the National Association of Retail Grocers and Wyoming Stock Growers Assn.

According to the Western States Meat Packers Association, a strong advocate of the transfer, this brings to 21 the number of organizations supporting S-1356 and companion bills. The other groups are: National Milk Producers Association, National Wool Growers Association, American National Livestock Auction Association, National Farmers Union, River Markets Livestock Group, wool grower associations in Idaho, Utah and Wyoming and Utah cattle group.

Also, the National Renderers Association, National Fisheries Institute, National American Wholesale Grocers Association, National Candy Wholesalers Association, National Federation of Independent Business, Inc., National Institutional Wholesale Grocers, National Retail Dry Goods Association, U. S. Wholesale Grocers Association and Cooperative League.

#### Packaging Roundup

[Continued from page 32]

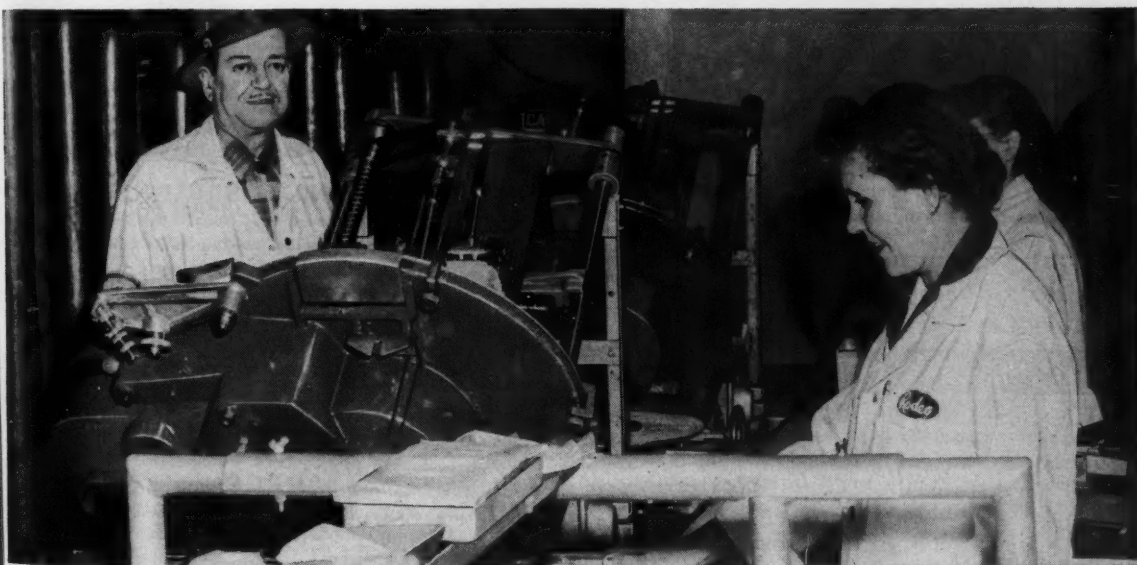
expensive, technique is the use of a gas impermeable film bag with good low temperature resistance to brittleness. This is filled, air is evacuated, the bag is sealed and placed in a waxed carton which has a window to show the product. A variation is the use of a waxed box which is over-wrapped with a waxed paper.

Another method which has not yet been well accepted generally, but which shows promise, is application of a dip coating of plastic material. The one now being used is wax and some problems have been experienced in stripping it from the product.

#### Nutrition Conference for Feed Manufacturers Is Set

Cornell University's 1957 nutrition conference for feed manufacturers will be held October 31 and November 1 at the Statler Hotel, Buffalo, N. Y. This conference, sponsored by the departments of animal husbandry, poultry husbandry and bio-chemistry and nutrition and the Graduate School of Nutrition of Cornell, is conducted in cooperation with the American Feed Manufacturers' Association.

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# The Meat Trail...

## Armour Acquires King Plant At Nampa, Ida., from Safeway

Armour and Company, Chicago, acquired the King Packing Co. plant at Nampa, Ida., from Safeway Stores, Inc., this week and will take over operation of the business July 13.

The plant employs approximately 150 persons. Present personnel will be retained by the new management, W. A. COON, Armour general manager for the Pacific coast region, announced.

"Acquisition of the plant at Nampa will enable Armour and Company to share in the continuing growth of the livestock industry in Idaho," Coon said, "and the plant will also provide us with a source of supply for our customers."

Coon also announced that J. R. (BOB) KEMP will be transferred from Chicago to Nampa as general manager of the King plant. Kemp is widely known in the Northwest. He is a native of Seattle, and he worked at Armour plants in Spokane and Portland before going to Chicago in 1953. He had charge of Armour livestock buying operations in Southern Idaho several years ago.

OTTO EBERLE of Nampa will become general superintendent in charge of all production operations at the King plant.

The King plant has a capacity of 32,500 cattle, 50,000 lambs and 10,000 calves annually. The plant also has a sausage kitchen and smoked meat and sliced bacon production facilities. Safeway Stores, Inc., has operated the plant since 1955.

## Fire Causes \$58,000 Loss

Fire caused an estimated \$58,000 damage to the plant of Wiman Packing Co., Madisonville, Ky. VAUGHN WIMAN, owner, said the blaze spread from a gas kettle for cooking ham.

## JOBS

EVERETT EDWARDS has been named superintendent of the Armour and Company plant at South St. Paul, Minn., succeeding C. J. WACKER, who had held the post since 1944. Wacker retired after 37 years with Armour and Company.

Swift & Company, Chicago, has appointed CARL W. JENSEN as head of the gelatin and stabilizer department, headquartered at the Swift gelatin plant in Harrison, N. J., E. A.



**SOLDIER-SCIENTISTS** such as Pvt. Philip Gold (above) are helping to develop and improve foods and containers for the Armed Forces while at the same time gaining valuable experience in their chosen fields. Gold, a chemist in the animal products laboratory at the Quartermaster Food & Container Institute, Chicago, is shown as he withdraws meat flavoring extract from a flask during experiments to determine flavor characteristics. He is one of 40 soldier-scientists supplementing civilian research staffs at the Quartermaster Food & Container Institute.

Moss, vice president, announced. All operations, including sales, will be conducted from the Harrison office. Jensen, who has been associated with Swift's gelatin and stabilizer business for about ten years, has been the east coast representative for the past few years.

JOSEPH A. BUSCEMI, ex-marine and former All-American football player at the University of Illinois, has been named manager of the beef department of Stark, Wetzel & Co., Inc., Indianapolis. He succeeds DON REID, SR., who requested a transfer to other duties. Formerly associated



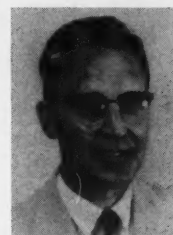
J. BUSCEMI

with the USDA grading service, Reid joined the Stark & Wetzel organization ten years ago and had served as head of the beef department since that time. Buscemi, who has served as assistant beef manager for the past two years, began working for Stark & Wetzel as a salesman in Lafayette in March, 1950. He was recalled to active duty with the U. S. Marine Corps in 1951 and served 11 months in Korea before leaving the service in December, 1952. He has worked in the beef department since his re-

turn from the service. Buscemi was graduated from the University of Illinois in 1948.

W. A. WILSON, a veteran of 25 years in the wholesale and retail meat industry, has joined Ryan Meat Co., Memphis, as market manager, Mrs. R. CARTER RYAN, owner of the purveying firm, announced.

GERALD B. SNYDER has been promoted to manager of purchases at the Sioux Falls (S. D.) plant of John Morrell & Co., C. I. SALL, general manager, announced. He succeeds JOHN M. LOWE, who was transferred recently to the Ottumwa (Ia.) plant and named manager of the

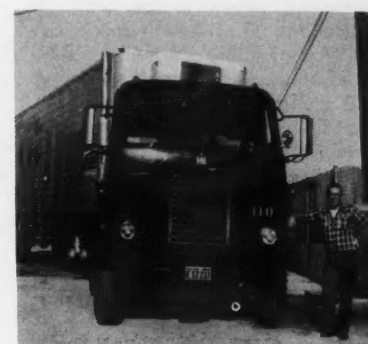


G. B. SNYDER

company's packaging division. A veteran of 16 years with Morrell, Snyder served in the European and South Pacific theaters of operation during World War II and resumed his purchasing department post in 1946.

## TRAILMARKS

Bob Ford Provisions, 123 Scott st., Buffalo, N. Y., is one company that is taking the initiative in an effort to get more business when the St. Lawrence Seaway is finished in about two years. BOB FORD, owner of the firm, has been writing to shippers in various European ports, telling them of the services his company can provide for them when their ships visit the Buffalo port. The company last



FIVE INTERNATIONAL diesels, including one shown above, have been purchased by Modern Meat Packing Co., Norwalk, Calif., for over-the-road hauling of its products.



year took over the business of John Gehm Meats, a 56-year old firm that sold provisions to steamers coming into Buffalo harbor. Bob Ford now operates a 35-ft. launch to sell ship supplies. The company expects this phase of its business to grow tremendously when more foreign ships use the new seaway.

A charter of incorporation has been issued to the Kentucky Meat Packers Association, Inc., Louisville. Incorporators are: C. E. (CHARLIE) FIELD, Field Packing Co., Owensboro, president of the association; T. H. (TED) BROECKER, The Klarer Co., Louisville, vice president; J. C. KOCH, Koch Beef Co., Inc., Louisville, secretary-treasurer; W. S. JOHNSON, W. S. Johnson Co., Inc., Owensboro; EMORY GILLAM, Ashland, and J. R. PARKER, Georgetown.

CHRIS E. FINKBEINER reportedly has announced informally that he will run for governor of Arkansas in 1958. The president of Little Rock Packing Co., Little Rock, told a luncheon meeting at Warren, Ark., that he will run in the next Democratic primaries "come what may," according to the *Arkansas Gazette* of Little Rock. Finkbeiner was mentioned strongly as a possible candidate for the top Arkansas post in 1956.

JOHN W. COVERDALE, public relations director of the agricultural bureau, The Rath Packing Co., Waterloo, Ia., was one of six persons who received alumni merit awards at Iowa State College, Ames, during the annual alumni day luncheon on June 15. The award was for meritorious service in his field and contributions to his fellow men. Secretary of Agriculture EZRA TAFT BENSON also was among those honored. A 1906 graduate in animal husbandry, Coverdale operated his own farm and served as state leader of county agents before joining Rath in 1932 as manager of the feed and fertilizer division. He was named director of the company's agricultural bureau in 1943 and served in that capacity until 1953, when he became public relations director of the bureau. Coverdale is president of the Iowa Good Roads Association, vice president of the national committee on boys' and girls' 4-H Club work and chairman of the board of the Waterloo YMCA. He



J. COVERDALE



AN INTERNATIONAL note has been added to "National Hot Dog Month." Gilberto Alcaido Valls of Sao Paulo, Brazil, is shown during recent visit to Chicago where he conferred with officials of Tee-Pak, Inc., sponsor of the event, on plans for observing the special month in Brazil. Valls introduced the hot dog to Brazilians a year and a half ago and now sells approximately 30,000 each month at his shop in Sao Paulo.

formerly was chairman of the Black Hawk war bond committee, president of the Waterloo Kiwanis Club, president of the Waterloo Chamber of Commerce and chairman of the board of directors of the Waterloo Salvation Army.

Jacob Stern and Sons, Inc., New York City, is marking its 100th anniversary in the hide business. The New York office is managed by WILLIAM KATZENBERG, the fourth generation in a family of hide men. His father, MILTON R., still is active in an advisory capacity. The company's tallow, grease and vegetable oil business is conducted from Philadelphia under the direction of LUCIEN KATZENBERG, SR., and LUCIEN, JR. The Stern firm was very active in importing hides and skins before World War II. Because of changes in world trade, the company now is engaged extensively in exporting.

William Davies Co., Inc., Chicago and Danville, Ill., is observing its 40th year of operation. The company is a subsidiary of Canada Packers, Ltd., Toronto.

W. I. (RED) BOWMAN of Montgomery, Ala., has been re-elected president of the Alabama Stockyards Operators Association, Inc.

Appointment of Otto Weber Associates, Inc., as broker for the Armour and Company line of prepackaged meats in the New York metropolitan area has been announced by D. B. LOVE, general manager of the frosted

meats division, Armour and Company, Chicago. Included in the line are flash frozen fresh meats, "main meal" meats, "3-minute" meats and pot pies.

DONALD W. TURNHAM, chemist in charge of the Swift & Company research laboratory at North Portland, Ore., has been elected secretary-treasurer of the Portland Industrial Chemists Association.

GEORGE A. MORRELL, who retired in 1954 as vice president and treasurer of John Morrell & Co., has been elected a director of Employers Mutual Casualty Co., Des Moines, Ia. He still serves as a Morrell director.

The Byer & Bowman advertising agency, Columbus, O., has been re-appointed to handle advertising and sales promotion for Bob Evans Farms, Inc., Columbus, maker of Bob Evans country sausage.

RAY S. PAUL, a vice president of The Rath Packing Co., Waterloo, Ia., is recovering from injuries received when his automobile was struck broadside by another car June 13 in Waterloo. Paul, 61, suffered broken ribs and shock. A friend riding in the car with him was injured fatally.

## PLANTS

Arizona Pet Food Co., a new firm, has begun manufacturing Dude and Can-O dog food in a \$60,000 plant at 2505 S. 15th ave., Phoenix. The plant employs 20 persons and can produce as many as 3,000 cases of pet food per day, according to GEORGE GREEN, formerly of Los Angeles, who is plant manager. HAROLD SWALLEY, also of Los Angeles, has been named production manager. The plant is operated by the Jerome brothers, PAUL, FRANK and V. V., who also own Phoenix Tallow Co., Southwest Stock Co., Southwest Hide Co. and other interests in New Mexico and California.

Armour and Company has closed its branch house at Spartanburg, S. C., and transferred personnel to the Armour unit at Greenville, S. C., which now will serve the Spartanburg area.

Paulus Brothers Packing Co., Salem, Ore., has received a permit from the Salem city engineer's office to construct a \$240,000 reinforced concrete warehouse at 1611 Oxford st. The building will have a floor area of 118,000 sq. ft. The building contract has been awarded to Viesko and Post.

LEON B. SOUTHWICK has sold his



slaughterhouse in Hydetown, Pa., to DONALD HUTCHINSON of Hydetown. The 11-year-old plant specializes in custom slaughtering.

A charter of incorporation has been granted to Smoked Foods Products, Inc., Jackson, Miss., authorizing capital stock in the amount of \$20,000.

## DEATHS

BURNS M. DAVISON, former director of the Illinois department of agriculture, official of a number of livestock associations and father of HOMER DAVISON, vice president of the American Meat Institute, died on June 4 in Springfield, Ill. He was 85 years old. The Illinois general assembly memorialized Davison in a resolution, citing his service as general manager of the Illinois State Fair and leadership in the National Swine Growers Association, Illinois Hereford Breeders Association, National Association of Agriculture Commissioners and American Association of Fairs and Expositions. He is survived by his widow, MARY QUICK, and two sons, HOMER and EUGENE.

EDWARD E. ROTHE, 92, of Hauser Packing Co., Los Angeles, is dead. Rothe was the owner of Rothe & Ziegler Co., which was established in 1895 and affiliated with Hauser Packing Co. in 1919.

RAY FISHER, 40, manager of the Buffalo (N.Y.) division of The Rath Packing Co., Waterloo, Ia., for the past nine years, died recently. He served 18 years with the company.

## Beef Slogan Contest in Final Lap; Judges Named

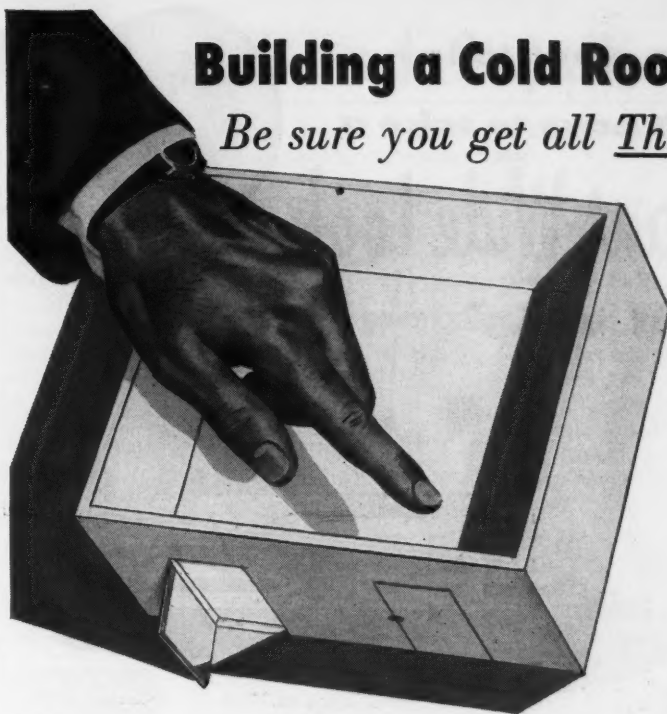
Five leaders of the cattle and beef industry will judge the beef slogan contest of the Junior American National Cattlemen's Association.

President Dale Robinson announced that the judging panel for the contest, which closes July 1, will include: Mrs. M. E. Trego, Sutherland, Neb., president of the American National CowBelles; Wesley Hardenbergh, Chicago, president of the American Meat Institute; Don C. Collins, Kit Carson, Colo., president of the American National Cattlemen's Association; Ed Karlen, Columbia, S. D., president of the National Beef Council, and Carl F. Neumann, Chicago, general manager of the National Live Stock and Meat Board.

The contest is open to all persons. Slogans of five words or less should be sent, one to a postcard, to Robinson at Ralph, S. D., before July 1.

# Building a Cold Room?

Be sure you get all Three



## 1. THE RIGHT MATERIAL—UNITED'S B. B. (block-baked) CORKBOARD

No fillers—no binders—low "K" factor—easy to install—strong—lightweight—flexible. Bonds readily—works as easily as lumber.

## 2. THE CORRECT DESIGN—UNITED'S DESIGN SERVICE

Our engineers are trained insulation experts—available to consult, design and specify complete installations of insulation for practically every job condition and to your specifications.

## 3. THE PROPER INSTALLATION—UNITED'S INSTALLATION SERVICE

Our skilled erection crews, located at each of our branch offices can handle your complete installation. Avoid delays and improper applications of insulation by using United's experienced design and installation service.

United Cork Companies' have 50 years of experience and leadership in serving the requirements of the refrigeration industry with a quality product. If you have a low temperature insulation problem, use the coupon below for additional product information and installation data. Your United representative will be glad to advise you.

Corkboard



Pipe Covering



Tank Lagging



Manufacturers and erectors  
of cork insulation  
for almost a half century

**UNITED CORK COMPANIES**  
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Engineering and installation offices, or approved distributors, in key cities—coast to coast.

In meat today...  
it pays to take a  
**Plant-Wide Look**  
**at weighing!**



**which do you have . . .**

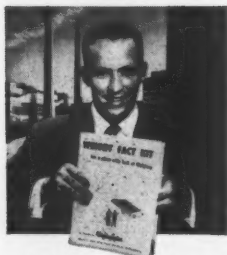
**isolated scales . . . or a modern  
weighing system to control your costs?**

The meat industry is under pressure . . . to reduce costs . . . raise efficiency. And managements today see *weighing* in a new perspective—not as isolated scales, but as a vital element in the overall cost-control system. This means the right scales in the right places . . . to supply basic accounting records of materials received, processed, shipped, transferred.

Weight records directly affect costs, inventory control and customer billings. Weights must be right the *first* time. Whether discovered or not, weighing errors can lead to losses in profits and customer good-will.

To assist you with your "weight control" problems, Toledo offers the choice of a complete line of models, plus the experience and services of factory-trained representatives conveniently near you.

**NEW TOLEDO WEIGHT FACT KIT . . . Shows you the job your scales**



**are now doing!** This new Toledo Weight Fact Kit will help you determine how well your scales measure up as a *weighing system*—show you if any scales are "misfits" in capacity, application or location—help you detect weighing inefficiencies that drain off profits. It's free—no obligation! So be sure to request yours. Address Toledo Scale Co., 1413 Telegraph Rd., Toledo 1, Ohio.

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HEADQUARTERS FOR SCALES



## Flashes on suppliers

### YORK CORPORATION, INDUSTRIAL DIVISION: RICHARD C.

NIESS, formerly assistant manager of air conditioning sales, has been named manager of refrigeration sales. Niess joined the York Corporation in 1944 and has served successively as sales engineer and supervisor of air conditioning products. Niess is a member of the American Society of Refrigerating Engineers.



RICHARD C. NIESS

**AMERICAN VISCOSE CORP.:** To provide better service to cellophane users in the central, southwestern and Rocky Mountain states, the film division of this Philadelphia, Pa., firm has opened a 50,000 sq. ft. distribution center at Melrose Park, Ill.

**DIVERSEY CORPORATION:** HARVEY E. BLAND has been named manager of the technical service department of this Chicago concern.

**TEE-PAK OF CANADA, LTD.:** JEAN-PAUL BERTRAND has been named a sales representative of this Toronto manufacturer of cellulose casings, it was announced by E. T. WEBSTER, general manager. Bertrand will cover Eastern Canada, including Ontario, Quebec, Nova Scotia, New Brunswick and Pr. Edward Island.

**THE GIRDLER CO.:** W. Doss LUMPKIN has joined the catalyst department of this Louisville, Ky., firm. He will specialize in the marketing of catalysts employed in processing fats and oils.

**CLINTON CORN PROCESSING CO.:** The Atlanta, Ga., division sales office of this Clinton, Ia., firm has been moved to 504 Bona Allen building. R. C. RAU is in charge.

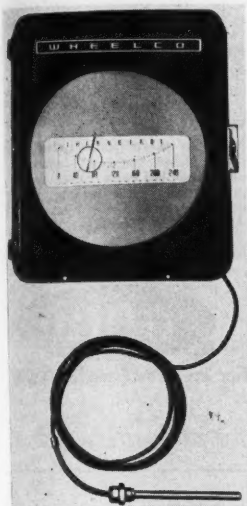
**E. I. DU PONT DE NEMOURS AND CO.:** Plans to build a new cellophane plant near Tecumseh, Kan., have been announced by this Wilmington, Del., company.

**CLARK EQUIPMENT CO.:** Two executive promotions in the industrial truck division of this Battle Creek, Mich., firm have been announced. L. A. DePOLIS has assumed the duties of director of sales and BERT E. PHILLIPS has been named sales manager.

# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**INDICATOR CONTROLLER (NE 417):** The Wheelco Instruments Division of the Barber-Colman Co. has developed a new thermometer series covering recorders, recorder-controllers and indicator-controllers. The

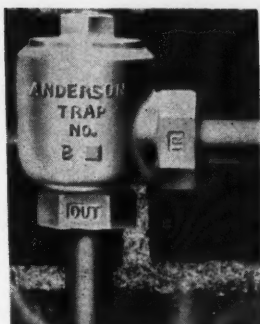


unit illustrated above has an indicator scale  $7\frac{1}{2}$  in. long with black screened figures and gradations on white background. The set point and controller variable are both indicated. This unit uses the plug-in type control chassis.

**RAILWAY REFRIGERATION UNIT (NE 411):** A compact, 600-lb. refrigeration system which is claimed to require little space and power has been developed by Carrier Corp. The refrigerating capacity pro-

vides temperatures down to  $-10^{\circ}$  F. under all conditions and has automatic equipment controls for both heating and cooling to make the unit maintenance-free on transcontinental runs. The two compressors can be alternated; each is capable of keeping the temperature down to requirements. Reduced power needs allow use of a  $12\frac{1}{2}$ -kw. diesel engine alternator set.

**THERMOSTATIC STEAM TRAP (NE 416):** The V. D. Anderson Co. trap has been designed to meet all weath-



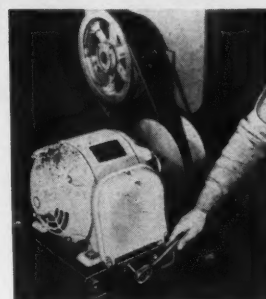
er conditions in outdoor industrial steam processing. Features are: 1) special alloy valve; 2) forged steam bronze cap; 3) removable cap that permits easy maintenance; 4) tapered valve; 5) heavy duty cast steam bronze or semi-steel body, and 6) constant spring load bronze and monel bellows. This trap is suited for capacities up to 31,000 lbs. of condensate per hour. Pipe sizes range from  $\frac{1}{2}$  in. to  $1\frac{1}{4}$  in. on this steam trap.

**CARGO COOLER (NE 419):** Weighing only 315 lbs., this heavy duty unit is designed for maintenance



of temperatures for foods and packinghouse products within the  $35^{\circ}$  F. to  $45^{\circ}$  F. range. This Hunter Manufacturing Co. unit can be employed in insulated truck bodies up to 18 ft. long. The cargo cooler is powered by the truck engine and contains all components except the compressor, which is mounted on and driven by the truck engine by a V-belt from crankshaft. The temperature is controlled by a thermostatic switch that stops or starts the compressor.

**ADJUSTO-SLIDE MOTOR BASE (NE 423):** Lost production, due to sagging belts, is virtually eliminated by the American Pulley Co.'s Adjusto-slide motor base. The belt takeup is accomplished by adjusting only one screw, even while motor is running. To replace belt, the adjusting screw can be loosened and swung aside, freeing the



top plate and the motor to move far enough away for installing a new belt. Motor base sizes and mounting hole spacing accommodate frame sizes from 182 through 326V in both designations, from 1 to 30 hp.

**MULTIPLE CAN PACKAGING (NE 415):** A can-band loader, which packs up to 50 can-band cartons a minute



and handles from two to four-can multiple-unit packages, is available from Container Corporation of America. The machine uses 200/440-volt, three-phase A. C. power for both drive unit and vacuum pump. The speed of the packer is variable, and one operator can keep the carton feed hopper filled and supervise the starting and stopping of one or two machines. The size of the band must have a minimum  $\frac{3}{16}$  in. free play for cans end to end. Overall size is limited, as follows: Individual can diameter,  $\frac{3}{4}$  in. maximum;  $2\frac{1}{4}$  in., minimum; individual can height, maximum,  $7\frac{1}{2}$  in.; minimum,  $2\frac{1}{2}$  in., and total of can diameters, maximum,  $12\frac{1}{2}$  in. and minimum,  $6\frac{1}{4}$  in.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (6-22-57).

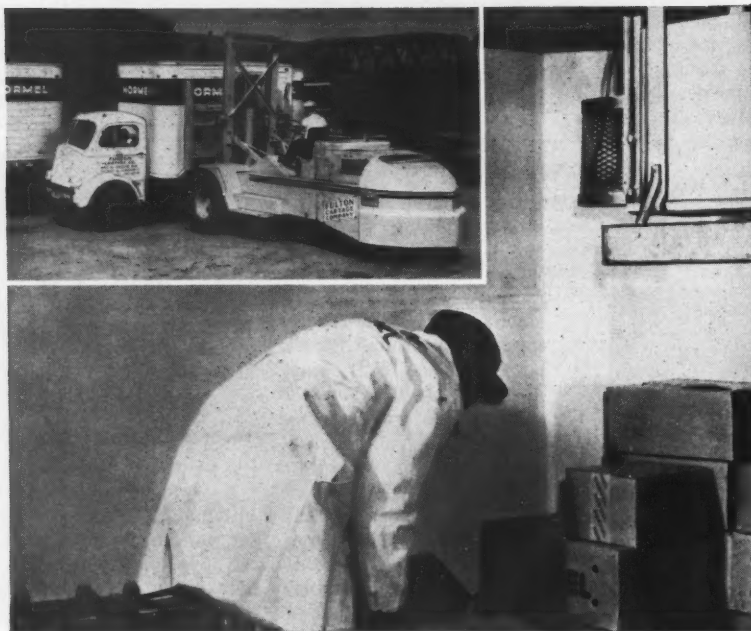
Key Numbers .....  
Company .....  
Name .....  
Street .....



Foster-Built Bunkers provide

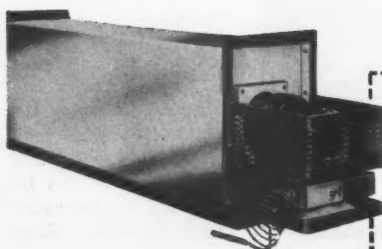


# Low Cost Continuous REFRIGERATION



## One loading from packing plant to store FOR NEW, FAST SHIPPING DELIVERY METHOD

Foster-Built Dry Ice Bunkers were chosen for their dependability and economy in a new method of fast long distance hauling of perishables by George A. Hormel and Company, meat packers. Under the new delivery system, pre-packed perishables are held in *original* refrigeration units at *CONSTANT* temperature by Foster-Built Dry Ice Bunkers until delivery at stores. This method of fast-hauling, combined with efficient low-cost Foster-Built refrigeration, offers the industry an *ENTIRELY NEW METHOD* of shipping meat and perishables!

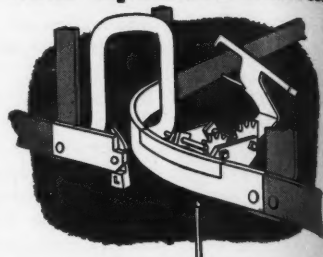


### MAIL COUPON FOR FREE FACTS

Forster-Built Bunkers Inc.  
Dept. NP6-C, 516 S. Laflin St., Chicago 7, Ill.  
Telephone, MOOnroe 6-6880  
Gentlemen: Please send me information on Foster-Built Dry Ice Bunkers and new fast-shipping delivery method.

Name.....  
Company.....  
City..... Zone..... State.....

## Le Fiell All-Steel Gear-Operated Switch



### For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for  $\frac{3}{8}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ ",  $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Write:

Le Fiell  
Company

1471 Fairfax Ave., San Francisco, Calif.

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Please send me the next 52 issues (one full year's subscription) of THE NATIONAL PROVISIONER for only \$6.00.

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## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,789,908, **PROCESS OF PREPARING HAMS**, patented April 23, 1957 by Albert L. Doeppen, Wheeling, W. Va.

A process of preparing readily sliced hams having the flavor of those smoked with their bones in is patented and comprises removing all bone from a pickled ham, replacing a bone in the ham, and then smoking the ham, whereby the replaced bone can be removed easily before slicing and without lacerating the wall of the cavity left by the bone in the ham.

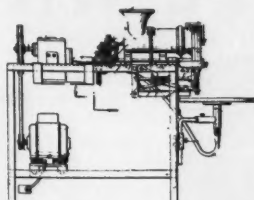
No. 2,788,279, **SAUSAGE CASING AND METHOD FOR HANDLING, STUFFING, AND COOKING SAUSAGE**, patented April 9, 1957 by Walter J. Luer, jr., Los Angeles, Calif., assignor to Luer Packing Co., Los Angeles, Calif., a corporation of Delaware.

The method comprises stuffing a sausage casing consisting of a bung section and a liner sewed together along a pair of seams; a strap inserted between the section and liner and having its ends stitched therein adjacent, but spaced slightly inwardly from the crown end of the casing, whereby upon inversion of the casing the strap affords a support for a sausage with the weight thereof supported directly on the seams; tying the open end of the casing; and directly hanging the sausage on a smoke tree for subsequent cooking and smoking; the sausage casing before filling being closed at the crown end and open at the cap end, the casing being filled from the open end toward the closed crown end.

No. 2,793,394, **MEAT PATTY FORMING MACHINE**, patented

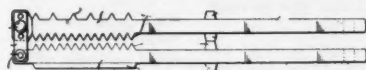
May 28, 1957 by Carl A. Menkens, Winchester, and Russell C. Stevenson, Sutherlin, Ore.

A rotating patty-forming plate hav-



ing a number of patty-forming apertures which progressively register with the end of a conduit to receive meat. The patties are discharged by the operation of a plunger.

No. 2,791,799, **MEAT TENDERIZER**, patented May 14, 1957 by Taylor Harrison, Fort Worth, Tex.,



assignor of one-half to Jack Danciger, Fort Worth, Tex.

This is a hand operated device, including two toothed jaws, pivoted on spaced apart pivot pins.

No. 2,792,306, **VACUUMIZING TO IMPROVE COLOR OF SAUSAGE**, patented May 14, 1957 by Robert H. Harper, Park Forest, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

In a process for preparing a cured sausage having an improved color, the steps comprise forming an emulsion of meat and water, drawing a vacuum in excess of 20 in. Hg upon the emulsion while holding the emulsion in a quiescent state, then agitating the emulsion under the vacuum to assist in the release of the air from the emulsion for an interval of time inadequate to break the emulsion and not in excess of five minutes.

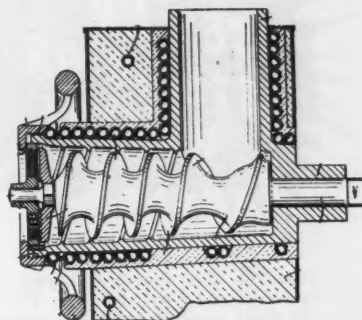
No. 2,791,797, **FRANKFURTER SEVERING AND PEELING MECHANISM**, patented May 14, 1957 by Daniel Douglas Demarest, Port Washington, N. Y., and Robert Merritt Perkins, Upper Montclair, William Karius, Union, and Carl Berendt, Millburn, N. J., assignors to Linker Machines, Inc., Newark, N. J., a corporation of New York.

There are eight claims to this patent for a machine for severing frankfurters one by one from the leading end of a string of frankfurters and for skinning each frankfurter after it has been severed.

No. 2,792,042, **MEAT GRINDERS**, patented May 14, 1957 by Richard M. Dwyer, Orange, and William H. Pleines, West Haven, Conn.

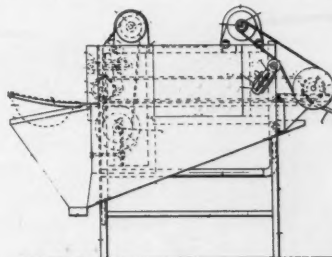
A meat chopper is disclosed comprising a cylindrical casing, a rotor

mounted therein, a perforated shear plate disposed at the delivery end of the casing and a cutting member on the rotor cooperating with the shear plate, a ring nut having a flange fitting over and threadably mounted on the end of the casing, this ring nut bearing against the shear plate to hold the latter in place, a cooling tube



coiled about the casing and extending to the delivery end thereof, said ring nut flange having a recess in its inner edge and the outer coil of the tube being disposed in the recess to make contact with the ring nut over a large area to cool the same and thereby cool the plate.

No. 2,791,800, **HOG STOMACH OPENER AND WASHER**, patented May 14, 1957 by Oscar H. Lindstrom, Austin, Minn., assignor to Geo.



A. Hormel & Company, Austin, Minn., a corporation of Delaware.

The apparatus includes an elongated guiding and supporting tube having a closed free end extending forwardly of the apparatus for receiving a separated whole hog stomach through the pyloric valve and pocket thereof, and adapted to receive a supply of water under pressure. The stomach is pulled through the supporting tube and against a knife for slitting.

### Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in May, totaled 37,668,430 lbs. compared with 36,032,476 lbs. for the month before and 31,931,772 lbs. in May last year.

# THE TEE-CEE WIENER PEELER

**USES NO  
STEAM OR  
WATER!**

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

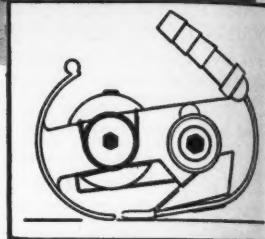
No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

**COMPACT**—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

**MAINTENANCE**—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

New patented mechanical features including this new cutter head for more efficient operation.

FOR FULL  
INFORMATION  
WRITE



**THE TEE CEE MANUFACTURING CO.**

7545 KIRTLEY DRIVE, CINCINNATI 36, OHIO

CANADIAN REPRESENTATIVE: MR. WALTER PRESSWOOD, 30 MAYBANK ST., TORONTO



Chicago Corned Beef Corporation

**PAPA DAVID'S DELICATESSEN BRAND  
IN SENATE BRAND CORNED BEEF  
ZIP PAK**

## PAPA DAVID'S Delicatessen Brand

The peak of perfection in Corned Beef; using only the choicest briskets and processing them with a delightfully pleasing cure that can be appreciated by the most critical gourmets. A well flavored Corned Beef that is a true Delicatessen product for hotel, restaurant and institutional use.

## SENATE BRAND Corned Beef

For the palate and taste of those desiring a mildly flavored Corned Beef that can give naught but eating enjoyment. Prepared from the finest of meats with the hotel and restaurant in mind.

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# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Up, But Below Year Ago

Production of meat under federal inspection for the week ended June 15 rose moderately as slaughter of all meat animals gained in numbers over the week before. Total meat output for the period amounted to 391,000,000 lbs. for about an 8,000,000-lb. increase over that for the week previous. However, current volume fell considerably below last year's production of 412,000,000 lbs. for the same week. Cattle slaughter, up 10,000 head for the week, lagged about 36,000 head smaller than last year. Slaughter of hogs, up 5,000 for the week, numbered about 27,000 head smaller than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 15, 1957	390	215.3	1,030	144.8	391
June 8, 1957	380	209.8	1,025	144.2	383
June 16, 1956	426	233.4	1,057	146.9	412

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 15, 1957	140	18.2	280	12.3	391
June 8, 1957	135	17.1	275	12.1	383
June 16, 1956	145	19.3	283	12.1	412

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 15, 1957	985	552	252	141
June 8, 1957	985	552	253	141
June 16, 1956	983	548	249	139

Week Ended	SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Per cwt.	Mil. lbs.
June 15, 1957	235	130	90	44
June 8, 1957	230	127	91	44
June 16, 1956	240	133	89	43

\*Estimated by the Provisioner

## AMI PROVISION STOCKS

Pork stocks, as reported to the American Meat Institute, totaled 209,000,000 lbs. on June 15. This was 25 per cent below the 236,900,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat at 55,500,000 lbs., compared with 75,200,000 lbs. in stock about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

		June 15 stocks as percentages of inventories on	
		June 1 1957	June 16 1956
<b>HAMS:</b>			
Cured, S.P.-D.C.	99	63	
Frozen for cure, S.P.-D.C.	97	133	
Total hams	97	101	
<b>PICNICS:</b>			
Cured, S.P.-D.C.	77	67	
Frozen for cure, S.P.-D.C.	103	67	
Total picnics	97	67	
<b>BELLIES:</b>			
Cured, D.S.	80	56	
Frozen for cure, D.S.	82	39	
Cured, S.P.-D.C.	95	67	
Frozen for cure, S.P.-D.C.	88	60	
<b>OTHER CURED MEATS:</b>			
Cured and in cure	94	68	
Frozen for cure	94	91	
Total other	94	80	
<b>FAT BACKS:</b>			
Cured, D.S.	92	62	
<b>FRESH FROZEN:</b>			
Loins, spare ribs, neckbones, trimmings, other—Total	90	99	
TOT. ALL PORK MEATS	92	75	
LARD & R.P.F.	82	48	

## CHICAGO LARD STOCKS

Lard inventories in Chicago on June 14 totaled 40,268,621 lbs., according to the Chicago Board of Trade. This volume compared with 43,721,039 lbs., in storage on May 31 and 87,853,971 lbs. on May 31, 1956.

Lard stocks by classes appear below in lbs. as follows:

	June 14 1957	May 31 1957	June 15 1956
P.S. Lard (a)	31,359,871	34,430,744	67,192,423
P.S. Lard (b)	.....	240,720	.....
Dry Rendered	.....	.....	.....
Lard (a) ...	6,435,350	6,917,781	18,151,475
Dry Rendered	.....	.....	.....
Lard (b) ...	.....	161,094	.....
Other Lard ...	2,473,400	1,970,700	2,510,073
TOTAL LARD	40,268,621	43,721,039	87,853,971

(a) Made since Oct. 1, 1956.

(b) Made previous to Oct. 1, 1956.

## Meat Index At New High

Meats were among the consumer items which increased in price in the week ended June 11. The wholesale price index on meats at 96.5 for the period was up from 95.7 for the previous week and among the highest in years. The average primary market price index held steady at its record high of 117.5.

## Second Load of Aussie Ray Preserved Beef to Britain

The second shipment of chilled beef stored under the rays of ultra-violet lamps has left Brisbane for the United Kingdom, Australian exporters have disclosed.

This is another experimental shipment which might lead to Australian beef being landed in Britain in a condition which will permit it to compete more favorably with chilled beef from the Argentine, it was pointed out by Australian beef men.

The ultra-violet ray lamp which influences tenderness in meat, acts only indirectly. Rays from the lamps prevent the meat from deteriorating and allow the enzymes to carry out their tenderizing process by natural breakdown during ageing.

The "Tenderay" processors found that in the first shipment there was less shrinkage than from refrigeration and in addition the meat remained juicier. There was no mold growth, no cold storage odor and the finished product needed less trimming.

## Oregon Meat Inspectors Find Few Condemnations

A figure of 8/10ths of 1 per cent condemnations has been revealed by the state of Oregon, following meat inspections just completed in Walla, Union and Umatilla counties. A total of 1018 ante mortem (live animal) inspections was made in these areas and 1017 post mortem inspections, with eight condemnations ordered by meat inspectors.

Ante mortem inspections found one condemnation, and that was in the swine division, where 601 inspections were made. Also undergoing ante mortem inspection were 367 cattle, 26 calves and 23 sheep, all passing official inspection.

Seven carcasses were condemned, including four cattle out of 363; two sheep out of 23, and one swine out of 600 inspected. Calves again passed without condemnations, with 26 undergoing post mortem inspection. Meat inspectors checked nine meat processing plants in the three-county area of the state.

# PROCESSED MEATS . . . SUPPLIES

## Movement Of Meats From Cold Storage Light In May; Canned Stocks Increase

**M**EATS moved out of cold storage in comparatively light volume in May, a U.S. Department of Agriculture report on closing May cold storage stocks indicated. Although the total volume of all meats in cold storage on May 31 at 552,940,000 lbs. was among lows for re-

than on the immediate date under comparison. Closing May holdings were about 193,000,000 lbs., or 35 per cent smaller than the five-year average of 746,342,000 lbs.

Beef holdings declined nearly 24,000,000 lbs. in May to settle at 131,457,000 lbs. at the close of the month

### U. S. COLD STORAGE MEAT STOCKS, MAY 31, 1957

	May 31 1957	April 30 1957	May 31 1956	5-Yr. Av. 1,000 lbs.
Beef, frozen	119,978	143,142	148,052	154,133
Beef, in cure and cured	11,479	12,257	7,167	7,839
Total beef	131,457	155,399	155,219	161,972
Pork, frozen:				
Picnics	14,844	14,816	•	•
Hams	59,089	57,306	•	•
Bellies	92,321	96,659	•	•
Other pork cuts	95,663	108,163	•	•
Total, frozen pork	261,917	276,944	376,671	383,266
Pork, in cure and cured:				
Bellies, D.S.	12,586	14,626	•	•
Other D.S. pork	7,376	8,511	•	•
Other pork cuts	40,040	43,000	•	•
Total cure pork	60,002	66,137	80,724	118,031
Total, all pork	321,919	343,081	457,395	501,297
Veal in freezer	11,390	13,200	13,776	12,611
Lamb and mutton in freezer	6,720	7,330	8,481	11,487
Canned meats in cooler	81,454	77,348	76,212	58,975
Total, all meats	552,940	596,358	711,083	746,342

The government held in cold storage outside of processors' hands, 10,182,000 lbs. of beef, and 8,873,000 lbs. of pork. \*Not reported separately previous to 1957.

cent years for the date, it represented about a 43,000,000-lb. decline from closing April inventories of 596,358,000 lbs. Disappearance last year amounted to 75,000,000 lbs. and the average outward movement of meats from cold storage was 90,000,000 lbs.

Last year's listing of meats in cold storage, changed to conform with the new listing this year, showed total volume of meat inventories at 711,083,000 lbs. This volume was about 158,000,000 lbs. (28 per cent) larger

and compared with inventories of 155,219,000 lbs. on May 31 last year, and the five-year average of 161,972,000 lbs.

Pork inventories totaled 321,919,000 lbs. at the close of May for about a 21,000,000-lb. decline from a month before and were about 135,000,000 lbs. smaller than the 457,395,000 lbs. in storage a year earlier. Current pork stocks were also 179,000,000 lbs., or about 55 per cent below the average volume of 501,297,000 lbs.

While stocks of veal and lamb and mutton on May 31 were also down from holdings on the other dates, and below average, stocks of canned meats increased considerably to total 81,454,000 lbs. Such holdings on April 30 were 77,348,000 lbs. and last year, 76,083,000 lbs., with an average of 58,975,000 lbs.

## Texas Beef Consumption Up 33%, Meat Dealers Indicate

Beef consumption in Texas has gone up 33 per cent in the first two and a half years of educational efforts by the Texas Beef Council, reports from more than 700 Texas meat retailers indicate.

The Texas Beef Council was organized under the sponsorship of the Southwestern Cattle Raisers Association's 10,000 members two and a half years ago to encourage the consumption of Texas beef. The program has been financed by 4,000 ranchers.

## CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada in May, 1957-56 compared as follows:

	May 1957	May 1956
Cattle	139,280	137,964
Calves	106,989	98,814
Hogs	381,898	438,211
Sheep	14,487	15,406

Average dressed weights of livestock slaughtered in May were:

	May 1957	May 1956
Cattle	511.0 lbs.	507.9 lbs.
Calves	101.3 lbs.	96.4 lbs.
Hogs	166.3 lbs.	162.4 lbs.
Sheep	44.8 lbs.	44.4 lbs.

## DOMESTIC SAUSAGE

(lcl prices, lb.)

Pork sausage, bulk	•	•
in 1-lb. roll	•	@42½
Pork saus., sheep casing,	•	•
1-lb. pkge.	•	@61
Frankfurts, sheep	•	•
casing, 1-lb. pkge.	•	@60½
Frankfurts, skinless,	•	•
1-lb. pkge.	•	@48
Bologna (ring)	•	@49
Bologna, artificial cas.	•	@40½
Smoked liver, hog bungs.	•	@52
Smoked liver, art. cas.	•	@44
Polish sausage, smoked.	•	@58
New Eng. lunch spec.	•	@70
Olive loaf	•	@51½
Blood and tongue	•	@45½
Pepper loaf	•	@58½
Pickles & Pimiento loaf.	•	@46½

## SEEDS AND HERBS

(lcl prices)

	Whole	Ground
Caraway seed	22	27
Cominos seed	36	41
Mustard seed,		
fancy	23	•
yellow Amer.	17	•
Oregano	44	•
Coriander	•	•
Morocco, No. 1	21	25
Marjoram, French	69	74
Sage, Dalmatian,	•	•
No. 1	57	65

## DRY SAUSAGE

(lcl prices)

Cervelat, ch. hog bungs.	97@1.00
Thuringer	51@ 54
Farmer	76@ 79
Holsteiner	76@ 79
B. C. Salami	84@ 87
Pepperoni	76@ 79
Genoa style salami	98@1.01
Cooked salami	45@ 48
Steppen	84@ 87
Goteborg	76@ 79
Mortadella	53@ 56

## SPICES

(Basis, Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	86	96
Black pepper	94	103
Chili, pepper	45	45
Chili, powder	52	52
Cloves, Zanzibar	68	79
Ginger, Jam., unbl.	97	1.06
Mace, fancy Banda	3.50	4.10
West Indies	3.75	3.40
East Indies	•	•
Mustard flour, fancy.	37	•
No. 1	33	•
West India Nutmeg.	2.70	•
Paprika, Amer. No. 1	65	•
Paprika, Spanish	88	•
Paprika, cayenne	54	•
Pepper:		
Red, No. 1	54½	•
White	45	49
Black	43	46

## SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)

Beef rounds:	
Clear, 29/35 mm.	1.05@1.35
Clear, 35/38 mm.	1.00@1.10
Clear, 35/40 mm.	85@ 90
Clear, 38/40 mm.	1.00@1.45
Clear, 40/44 mm.	1.30@1.60
Clear, 44 mm./up.	1.95@2.50
Not clear, 40 mm. down	65@ 70
Not clear, 40 mm./up.	75@ 85
Beef weasands:	
No. 1, 24 in./up.	12@ 16
No. 1, 22 in./up.	9@ 14
Beef middles:	
Ex. wide, 2½ in./up.	3.40@3.55
Spec. wide, 2½/2½ in.	2.65@2.70
Spec. med., 1½/2½ in.	1.55@1.60
Narrow, 1½ in./dn.	1.00
Beef bung caps:	
Clear, 5 in./up.	34@ 35
Clear, 4½/3 inch.	30@ 32
Clear, 4¼/4 inch.	18@ 19
Clear, 3¾/4 inch.	15@ 16
Not clear, 4¼ inch/up.	17@ 18
Beef bladders, salted:	
7¼ inch/up, inflated.	18
6½/7¼ inch, inflated.	13
5½/6½ inch, inflated.	12@ 13
Pork casings:	
29 mm. down	4.40@4.75
29/32 mm.	3.90@4.35
32/35 mm.	2.80@3.05
33/38 mm.	2.30@2.75
38/44 mm.	2.20

## Hog bungs:

Sows, 34 in cut	57@ 62
Export, 34 inch cut	50@ 51
Large prime, 34 in.	35@ 39
Med. prime, 34 in.	24@ 27
Small prime	16@ 22
Middles, 1 per set,	•
cap off	35@ 40
Sheep casing (per hank):	
26/28 mm.	5.50@6.00
24/26 mm.	6.05@6.30
22/24 mm.	4.80@5.10
20/22 mm.	4.10@4.45
18/20 mm.	2.95@3.25
16/18 mm.	1.75@2.20

## CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	
bbbs., del. or f.o.b. Chgo.	41.15
Pure rfd. gran. nitrate of	
soda	5.60
Pure rfd. powdered nitrate	
of soda	6.60
Salt, paper sacked, f.o.b.	
Chgo., gran. carlots, ton.	30.00
Rock salt, ton in 100-lb.	
bags, f.o.b. whse, Chgo.	28.00
Sugar—	
Raw, 96 basis, f.o.b. N. Y.	6.25
Refined standard cane	
gran. basis (Chgo)	9.00
Packers, curing sugar, 100	
lb. bags, f.o.b. Reserve.	
La. less 2%	8.25
Dextrose (less 10c):	
Cerelose, regular	7.00
Ex-Warehouse, Chicago	7.75

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

June 18, 1957

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	39
Choice, 500/600	37 1/2
Good, 600/700	36 @ 37
Good, 500/600	35 1/2
Good, 600/700	35 @ 35 1/2
Bull	30 1/2
Commercial cow	29 1/2
(anner-cutter cow)	28 1/2

#### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	None qtd.
Foreqtrs., 5/800	None qtd.
Rounds, all wts.	47 1/2
Td. loins, 50/70 (cl.)	85 @ 94
Sq. chucks, 70/90	29 1/2
Arm chucks, 80/110	27 1/2 @ 28
Ribs, 25/35 (cl.)	56 @ 24 1/2
Briskets (cl.)	56 @ 24 1/2
Navel, No. 1	17 @ 17 1/2
Flanks, rough No. 1	17 1/2
Choice:	
Hindqtrs., 5/800	47
Foreqtrs., 5/800	46 1/2
Rounds, all wts.	46 1/2
Td. loins, 50/70 (cl.)	85 @ 70
Sq. chucks, 70/90	29 1/2
Arm chucks, 80/110	27 1/2 @ 28
Briskets (cl.)	56 @ 24 1/2
Ribs, 25/35 (cl.)	47 @ 24 1/2
Navel, No. 1	17 @ 17 1/2
Flanks, rough No. 1	17 1/2
Good (all wts.):	
Rounds	43 @ 45
Sq. cut chucks	28 @ 29
Briskets	23 1/2 @ 24
Ribs	43 @ 44
Loins	62 @ 66

### COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
60@63	Cow, 3/4	.64 1/2 @ 66 1/2
80@83	Cow, 3/4	.87 @ 89
90@95	Cow, 4/5	.95 @ 97
1.00@1.02	Cow, 5/6	.96 @ 98
1.00@1.02	Bull, 5/6	.96 @ 98

#### BEEF HAM SETS

Insides, 12/up	48
Outsides, 8/up	42 1/2
Kankeys, 7 1/2/up	48

#### CARCASS MUTTON

Choice, 70/down	17 @ 18
Good, 70/down	16 @ 17
n-nominal	

### BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's.	26 1/2
Tongues, No. 2, 100's.	22 1/2
Hearts, regular, 100's.	20
Livers, regular, 35/50's	22 1/2
Livers, selected, 35/50's	26
Lips, scalded, 100's	13 1/2
Lips, unsalted, 100's	11 1/2
Tripe, scalded, 100's	7 1/4
Tripe, cooked, 100's	7 1/4 n
Melts, 100's	7 1/4
Lungs, 100's	7 1/4
Udders, 100's	5 1/2

### FANCY MEATS

(cl prices)	
Beef tongues, corned	32
Veal breads	
under 12 oz.	75
12 oz. up	89 1/2
Calf tongues, 1-lb/down	19
Oxtails, fresh, select	15

### BEEF SAUS. MATERIALS

FRESH	
Canner-cutter cow	39
meat, barrels	
Bull meat, boneless,	
barrels	41 1/2
Beef trim., 75/85%	32 1/2
barrels	
Beef trim., 85/95%	36
barrels	
Boneless chucks,	
barrels	40
Beef cheek meat,	
trimmed, barrels	32
Shank meat, bbls.	42 1/2
Beef head meat, bbls.	22 n
Veal trim., boneless,	
barrels	38 1/2 @ 39

### VEAL-SKIN OFF

(cl carcass prices)	
Prime, 90/120	\$47.00@48.00
Prime, 120/150	45.00@46.00
Choice, 90/120	42.00@45.00
Choice, 120/150	42.00@45.00
Good, 50/90	35.00@38.00
Good, 90/120	39.00@42.00
Good, 120/150	39.00@42.00
Stand., all wts.	32.00@38.00

### CARCASS LAMB

(cl prices)	
Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	49 @ 50
Choice, 45/55	49 @ 50
Choice, 55/65	45 @ 46
Good, all wts.	44 @ 55

## NEW YORK

June 18, 1957

### WHOLESALE FRESH MEATS

#### BEEF CUTS

Steer:	(l.c.l. prices)	Cwt.
Prime, carc., 6/700	\$43.50@45.00	
Prime, carc., 7/800	43.00@45.00	
Choice, carc., 6/700	40.50@42.00	
Choice, carc., 7/800	39.00@40.50	
Good, carc., 6/700	38.00@39.50	
Good, carc., 7/800	37.00@38.50	
Hinds, pr., 6/700	54.00@57.00	
Hinds, pr., 7/800	53.00@56.00	
Hinds, ch., 6/700	50.00@53.00	
Hinds, ch., 7/800	48.50@50.00	
Hinds, gd., 6/700	46.00@48.00	
Hinds, gd., 7/800	46.00@47.00	

#### BEEF CUTS

(l.c.l. prices, lb)	
Prime steer:	
Hindqtrs., 600/700	55 @ 58
Hindqtrs., 700/800	54 @ 56
Hindqtrs., 800/900	53 @ 54
Rounds, flank off	47 @ 50
Rounds, diamond bone,	
flank off	48 @ 51
Short loins, untrim.	80 @ 90
Short loins, trim.	1.06 @ 1.20
Flanks	20 1/2 @ 21
Ribs, (7 bone cut)	56 @ 62
Arm chucks	32 @ 33
Briskets	28 @ 30
Plates	18 @ 18 1/2
Choice steer:	
Hindqtrs., 600/700	50 @ 53
Hindqtrs., 700/800	49 @ 50
Hindqtrs., 800/900	48 @ 49
Rounds, flank off	46 @ 49
Rounds, diamond bone,	
flank off	47 @ 50
Short loins, untrim.	64 @ 72
Short loins, trim.	84 @ 92
Flanks	20 @ 20 1/2
Ribs (7 bone cut)	47 @ 53
Arm chucks	29 @ 31
Briskets	25 @ 28
Plates	17 1/2 @ 18

### FANCY MEATS

#### (l.c.l. prices)

lb.	
Veal breads, 6/12 oz.	84
12 oz. up	1.04
Beef livers, selected	33
Beef kidneys	16
Oxtails, 3/4 lb., frozen	11

### LAMB

#### (l.c.l. carcass prices, cwt.)

City	
Prime, 30/40	\$49.00@54.00
Prime, 40/45	50.00@53.00
Prime, 45/55	49.00@52.00
Prime, 55/65	50.00@51.00
Choice, 30/40	49.00@53.00
Choice, 40/45	48.00@52.00
Choice, 45/55	50.00@52.00
Choice, 55/65	49.00@53.00
Good, 30/40	48.00@48.00
Good, 40/45	47.00@48.00
Good, 45/55	46.00@47.00
Western	
Prime, 45/dn.	49.00@51.00
Prime, 45/55	49.00@52.00
Prime, 55/65	48.00@50.00
Choice, 45/dn.	47.00@51.00
Choice, 45/55	47.00@50.00
Choice, 55/65	47.00@49.00
Good, 45/dn.	44.00@46.00
Good, 45/55	42.00@44.00

### VEAL-SKIN OFF

(l.c.l. carcass prices)	Western
Prime, 90/120	\$42.00@47.00
Choice, 90/120	37.00@40.00
Good, 50/90	34.00@35.00
Good, 90/120	34.00@36.00
Stand., 50/90	30.00@31.00
Stand., 90/120	31.00@32.00
Calf, 200/dn., cb.	33.00@35.00
Calf, 200/dn., gd.	31.00@33.00
Calf, 200/dn. std.	29.00@31.00

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended June 15, 1957, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended June 15	9,518
Week previous	11,685
COW:	
Week ended June 15	880
Week previous	950
BULL:	
Week ended June 15	548
Week previous	455
VEAL:	
Week ended June 15	12,544
Week previous	13,116
LAMB:	
Week ended June 15	27,838
Week previous	29,647
MUTTON:	
Week ended June 15	863
Week previous	689
HOG AND PIG:	
Week ended June 15	7,855
Week previous	7,298
PORK CUTS:	Lbs.
Week ended June 15	572,249
Week previous	586,329
BEEF CUTS:	
Week ended June 15	317,775
Week previous	198,935
VEAL AND CALF CUTS:	
Week ended June 15	21,265
Week previous	3,042
LAMB AND MUTTON:	
Week ended June 15	9,470
Week previous	9,470
BEEF CURED:	
Week ended June 15	20,985
Week previous	13,392
PORK CURED AND SMOKED:	
Week ended June 15	80,541
Week previous	229,646

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended June 15	11,533
Week previous	11,651
CALVES:	
Week ended June 15	9,456
Week previous	10,105

HOGS:	
Week ended June 15	44,890
Week previous	53,548
SHEEP:	
Week ended June 15	40,132
Week previous	40,522

### COUNTRY DRESSED MEAT

VEAL:	Carcasses
Week ended June 15	4,282
Week previous	4,458
HOGS:	
Week ended June 15	10
Week previous	70
LAMB AND MUTTON:	
Week ended June 15	57
Week previous	57

## PHILA. FRESH MEATS

June 18, 1957

STEER CARCASSES: (Cwt.)	
Choice, 500/800	\$39.00@41.00
Choice, 800/900	38.50@40.00
Good, 500/800	37.50@39.00
Hinds., choice	49.00@52.00
Hinds., good	45.00@47.00
Rounds, choice	48.00@49.00
Rounds, good	45.00@47.00
COW CARCASSES:	
Com'l, all wts.	31.50@34.00
Utility, all wts.	29.00@32.00
VEAL (SKIN OFF):	
Choice, 90/120	37.00@39.00
Choice, 120/150	37.00@39.00
Good, 50/90	34.00@35.00
Good, 90/120	35.00@36.00
Good, 120/150	36.00@37.00
LAMB:	
Ch. & pr., 30/45	49.00@51.00
Ch. & pr., 45/55	47.00@50.00
Good, 30/45	45.00@47.00
Good, 45/55	45.00@47.00
LOCALLY DRESSED	
STEER BEEF (lb.) Choice Good	
Carc., 5/700 40 1/2 @ 42	39 @ 40
Carc., 7/800 40 @ 41 1/2 38 1/2 @ 39 1/2	
Hinds., 7/800	48 @ 51
Hinds., 7/800	48 @ 51
Rounds, na flank	47 @ 50
Hip rd., plus flank	46 @ 49
Full loins, untrim.	52 @ 55
Short loin, untrim.	62 @ 70
Ribs (7 bone)	50 @ 54
Arm chucks	30 @ 38
Briskets	25 @ 28
Short plates	17 @ 19

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	June 18	June 18	June 18
STEER:			
Choice:			
500-600 lbs.	\$39.50@41.00	\$40.00@41.00	\$39.00@42.00
600-700 lbs.	38.50@40.00	38.50@40.00	38.00@42.00
Good:			
500-600 lbs.	38.00@39.50	37.50@39.00	38.00@40.00
600-700 lbs.	37.00@38.50	37.00@38.00	37.00@39.50
Standard:			
350-600 lbs.	35.00@37.00	31.00@36.00	35.00@38.00
COW:			
Standard, all wts.	None quoted	31.00@33.00	None quoted
Commercial, all wts.	30.00@32.00	29.00@31.00	29.00@34.00
Utility, all wts.	29.00@31.00	28.00@30.00	28.00@32.00
Canner-cutter	None quoted	25.00@27.00	27.00@30.00
Bull, util. & com'l	31.00@34.00	None quoted	30.00@31.50
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	40.00@44.00	39.00@41.00	39.00@42.00
Good:			
200 lbs. down	38.00@40.00	37.00@39.00	36.00@40.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	44.00@46.00	42.00@45.00	42.00@45.00
55-65 lbs.	41.00@44.00	41.00@43.00	45.00@48.00
Choice:			
45-55 lbs.	44.00@46.00	42.00@45.00	42.00@45.00
55-65 lbs.	41.00@44.00	41.00@43.00	41.00@43.00
Good, all wts.	40.00@44.00	39.00@43.00	39.00@42.00
MUTTON (Ewe):			
Choice, 70 lbs. down	None quoted	None quoted	16.00@18.50
Good, 70 lbs. down	None quoted	None quoted	16.00@18.50



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, June 19, 1957)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
42 1/2 @ 43	10/12	42 1/2		40 1/4 n	6/8	40 1/4 n	
42 1/2 @ 43	12/14	42 @ 42 1/2		40	8/10	40	
42 1/2 @ 43	14/16	42 1/2		40 @ 40 1/4	10/12	40 @ 40 1/4	
43 @ 43 1/2	16/18	43		38 1/2	12/14	38 1/2	
38	18/20	38		34 1/2	14/16	34 1/2	
37 1/2	20/22	36 1/2		33	16/18	33	
36 1/2	22/24	36		29	18/20	29	
34	24/26	34		Gr. Amn.	18/20	D.S. Clear	
33	26/28	33		25 1/2	20/22	25 1/2	
32 @ 32 1/2	28/30	32 @ 32 1/2		24 1/2 n	22/24	24 1/2	
				23 1/2	24/26	23 1/2	
				23 n	26/28	23 1/2	
				21 n	28/30	23 1/2	
				19 n	30/32	21 n	
					32/34	20 1/2	
					40/50	20 1/2	

PICNICS				FRESH PORK CUTS			
Fresh or F.F.A.		Frozen		Job Lot		Car Lot	
27 1/2	4/6	27 1/2		43 @ 44	Loins, 12/dn.	41	
25	6/8	25		42	Loins, 12/16	40 n	
23	8/10	23 n		36 @ 37	Loins, 16/20	35	
23	10/12	23		35 @ 35 1/2	Loins, 20/up	35	
21 1/2 n	12/14	21 1/2 n		33 1/2 @ 35	Butts, 4/8	31 1/2 @ 32	
21 1/2	8/up, 2's in.	21 1/2 n		31 @ 31 1/2	Butts, 8/12	29 @ 29 1/2	
				31 @ 31 1/2	Butts, 8/up	29 @ 29 1/2	
				44 @ 46	Ribs, 3/dn.	43	
				31 @ 32	Ribs, 8/5	31 @ 31 1/2	
				23	Ribs, 5/up	22 1/2	

FAT BACKS				OTHER CELLAR CUTS			
Fresh or Frozen		Cured		Fresh or Frozen		Cured	
10 1/4 n	6/8	11 n		18	Square Jowls	17 1/2	
10 1/4 n	8/10	11 1/2		17 1/2	Jowl Butts, Loose	17	
10 1/4 n	10/12	12		17 1/2 n	Jowl Butts, Boxed	17	
11 1/4 n	12/14	12 1/2					
12 1/4 n	14/16	13 1/2 @ 13 3/4					
13 1/4 n	16/18	14 1/2					
13 1/4 n	18/20	14 1/2					
13 1/4 n	20/22	14 1/2					

n—nominal, a—asked, b—bid.

### LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JUNE 14, 1957				
Open	High	Low	Close	
July 12.55	12.65	12.50	12.52 1/2	
Sept. 12.90	12.95	12.82	12.87 1/2	
Oct. 12.52	12.60	12.50	12.55	
Nov. 12.02	12.02	12.00	12.02 1/2	
Dec. 12.85	12.87	12.70	12.82	

Sales: 9,400,000 lbs.  
Open interest at close Thurs., June 13: July 854, Sept. 847, Oct. 149, Nov. 43, and Dec. 49 lots.

MONDAY, JUNE 17, 1957				
Open	High	Low	Close	
July 12.50	12.50	12.37	12.45	
Sept. 12.87-90	12.90	12.75	12.82 1/2	
Oct. 12.50	12.55	12.45	12.50 1/2	
Nov. 12.02	12.10	12.02	12.07 1/2	
Dec. 12.82	12.87	12.70	12.87 1/2	

Sales: 7,400,000 lbs.  
Open interest at close Fri., June 14: July 843, Sept. 831, Oct. 143, Nov. 44, and Dec. 62 lots.

TUESDAY, JUNE 18, 1957				
Open	High	Low	Close	
July 12.50-52	12.60	12.45	12.55	
Sept. 12.90	13.02	12.87	12.95	
Oct. 12.55	12.65	12.55	12.57 1/2	
Nov. 12.12	12.12	12.10	12.10 1/2	
Dec. 12.90	12.92	12.85	12.90 1/2	

Sales: 6,960,000 lbs.  
Open interest at close Mon., June 17: July 866, Sept. 857, Oct. 140, Nov. 49, and Dec. 63 lots.

WEDNESDAY, JUNE 19, 1957				
Open	High	Low	Close	
July 12.57	12.90	12.55	12.82 1/2	
Sept. 13.00	13.30	12.97	13.22	
Oct. 12.65	12.87	12.65	12.75	
Nov. 12.22	12.30	12.22	12.30 1/2	
Dec. 13.05	13.20	13.05	13.15 1/2	

Sales: 15,000,000 lbs.  
Open interest at close Tues., June 18: July 860, Sept. 869, Oct. 144, Nov. 50, and Dec. 58 lots.

THURSDAY, JUNE 20, 1957				
Open	High	Low	Close	
July 12.50	12.85	12.67	12.82	
Sept. 13.20	13.25	13.10	13.20	
Oct. 12.80	12.80	12.65	12.75 1/2	
Nov. 12.30	12.35	12.30	12.35 1/2	
Dec. 13.10	13.15	13.07	13.10 1/2	

Sales: 8,000,000 lbs.  
Open interest at close Wed., June 19: July 829, Sept. 830, Oct. 140, Nov. 49, and Dec. 58 lots.

### CHGO. FRESH PORK AND PORK PRODUCTS

June 18, 1957		(Lb.)
Hams, skinned, 10/12	44 1/2	
Hams, skinned, 12/14	44	
Hams, skinned, 14/16	44	
Picnics, 4/6 lbs.	28 1/2	
Picnics, 6/8 lbs.	26	
Pork loins, boneless	62	
Shoulders, 16/dn., loose	31	

(Job lots)		(Lb.)
Pork livers	15 1/2 @ 16	
Tenderloins, fresh, 10's	72 @ 73	
Neck bones, bbls.	11 1/2 @ 12 1/2	
Ears, 30's	12	
Feet, a.c. bbls.	7	

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)		
Pork trim., 40%	19	
Pork trim., 50%	21 1/2	
Pork trim., 60%	23 1/2	
Pork trim., 80%	33 @ 33 1/2	
Pork trimmings, 95% lean, barrels	44	
Pork head meat	28	
Pork cheek meat trim., barrels	33	

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	15.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	15.25
Kettle, rendered, 50-lb. tins, f.o.b. Chicago	16.25
Leaf, kettle rendered, tierces, f.o.b. Chicago	16.25
Lard flakes	18.50
Neutral tierces, f.o.b. Chicago	17.25
Standard shortening, N. & S. (del.)	21.75
Hydro shortening, N. & S.	22.25

### WEEK'S LARD PRICES

P.S. or Dry	Ref. in	
Rend. Cash	Loose tins	
(Bd. Trade)	(Open)	(Mkt.)
June 14, 12.45n	12.00t	14.00n
June 15, 12.45n	12.00t	14.00n
June 17, 12.45n	12.25t	14.25n
June 18, 12.55n	12.50t	14.75n
June 19, 12.82 1/4n	12.75t	15.25n
June 20, 12.85n	12.75t	15.25n

n—nominal, b—bid, a—asked.

## HOG VALUES TAKE BROAD SETBACK

(Chicago costs, credits and realizations for first two days of week)

Drastic setbacks beset hog cut-out values this week as price shifts in pork were sharply downward, while the recession in the live hog market was comparatively mild. Light hogs were about as far in the minus side as they were positive last week.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
per cwt.	Value	per cwt.	Value	per cwt.	Value
alive	yield	alive	yield	alive	yield
Lean cuts	\$12.32	\$17.75	\$11.68	\$16.41	\$11.26
Fat cuts, lard	6.73	9.67	6.61	9.37	5.84
Ribs, trimmings, etc.	2.15	3.08	1.93	2.70	1.76
Cost of hogs	\$19.87		\$19.87		\$19.20
Condemnation loss	.10		.10		.10
Handling, overhead	1.77		1.60		1.43
TOTAL COST	21.74	31.25	21.57	30.38	20.73
TOTAL VALUE	20.20	30.50	20.22	28.48	18.86
Cutting margin	—\$1.54	—\$1.75	—\$1.35	—\$1.90	—\$1.87
Margin last week	+.55	+.78	— .19	— .29	— 1.70

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles June 18	San Francisco June 18	No. Portland June 18
FRESH PORK (Carcass): (Packer style) (Shipper style) (Shipper style)			
80-120 lbs., U.S. No. 1-3. None quoted			
120-170 lbs., U.S. No. 1-3. \$33.00@35.00			
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	48.00@51.00	\$54.00@56.00	56.50@58.00
10-12 lbs.	48.00@51.00	54.00@58.00	56.50@58.00
12-16 lbs.	48.00@51.00	52.00@54.00	55.00@56.00
PICNICS: (Smoked) (Smoked) (Smoked)			
4-8 lbs.	31.00@37.00	32.00@36.00	34.00@38.00
HAMS:			
12-16 lbs.	48.00@56.00	54.00@58.00	49.00@54.00
16-18 lbs.	48.00@55.00	52.00@56.00	48.00@53.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	52.00@62.00	58.00@64.00	57.00@61.00
8-10 lbs.	49.00@55.00	56.00@62.00	55.00@59.00
10-12 lbs.	48.00@54.00	54.00@56.00	53.00@55.00
LARD, Refined:			
1-lb. cartons	19.00@20.50	21.00@22.00	18.00@20.50
50-lb. cartons & cans	17.00@20.00	19.00@21.00	16.00@19.50
Tierces	16.00@19.50	18.00@20.00	16.00@19.50

## N. Y. FRESH PORK CUTS

June 18, 1957		City
Box lots		
Pork loins, 8/12	\$49.00@52.00	
Pork loins, 12/16	48.00@51.00	
Hams, sknd., 10/14	47.50@50.00	
Boston butts, 4/8	39.50@43.00	
Regular picnics, 4/8	30.00@34.00	
Spareribs, 3/down	48.00@53.00	
Pork trim., regular	27.00	
Pork trim., spec. 80%	30.00	
(L.C.I. prices cwt.)		Western
Pork loins, 8/12	\$45.00@47.00	
Pork loins, 12/16	44.00@46.00	
Hams, sknd., 10/14	46.00@48.00	
Boston butts, 4/8	38.00@41.00	
Picnics, 4/8	27.00@30.00	
Spareribs, 3/down	42.00@45.00	

## N. Y. DRESSED HOGS

(L.C.I. prices)		(Heads on, leaf fat in)
50 to 75 lbs.	\$30.75@33.75	
75 to 100 lbs.	30.75@33.75	
100 to 125 lbs.	30.75@33.75	
125 to 150 lbs.	30.75@33.75	

## CHGO. WHOLESALE SMOKED MEATS

June 18, 1957	
Hams, skinned, 14/16 lbs., wrapped	51
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52
Hams, skinned, 16/18 lbs., wrapped	50
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	51
Bacon, fancy trimmed, brisket off, 5/10 lbs., wrapped	52
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	50
Bacon, No. 1 sliced 1-lb. heat seal self service pkgs.	65

## PHILA. FRESH PORK

June 18, 1957		City
Box lots		
Pork loins, 8/12	\$49.00@52.00	
Pork loins, 12/16	48.00@51.00	
Hams, sknd., 10/14	47.50@50.00	
Boston butts, 4/8	39.50@43.00	
Regular picnics, 4/8	30.00@34.00	
Spareribs, 3/down	48.00@53.00	
(L.C.I. prices cwt.)		Western
Pork loins, 8/12	\$45.00@47.00	
Pork loins, 12/16	44.00@46.00	
Hams, sknd., 10/14	46.00@48.00	
Boston butts, 4/8	38.00@41.00	
Picnics, 4/8	27.00@30.00	
Spareribs, 3/down	42.00@45.00	

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended June 15, 1957 was 14.8, the U. S. Department of Agriculture has reported. This ratio compared with the 15.3 ratio for the preceding week and 10.9 a year ago. These ratios were calculated on the basis of

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, June 19, 1957

### BLOOD

Usground, per unit of ammonia, bulk 5.50@5.75a

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test ..... 6.00n  
Med. test ..... 6.00n  
High test ..... 5.75n

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged, \$ 67.50@ 72.50  
50% meat scraps, bulk .. 65.00@ 70.00  
55% meat scraps, bagged ..... 77.50  
60% digester tankage, bagged ..... 77.50@ 82.50  
60% digester tankage, bulk ..... 75.00@ 80.00  
50% blood meal, bagged ..... 102.50@ 120.00  
Steam bone meal, bagged ..... 85.00  
(Specially prepared) ..... 75.00  
60% steam bone meal, bagged.....

### FERTILIZER MATERIALS

Feather tankage, ground,  
per unit ammonia ..... \*4.50  
Hof meal, per unit ammonia ..... 5.25@5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.20n  
Med. test, per unit prot. .... 1.15n  
High test, per unit prot. .... 1.10n

### GELATINE AND GLUE STOCKS

Cattle jaws, scraps and knuckles,  
(gelatine, glue), per ton ..... 55.00@57.00  
Pig skin scraps (gelatine) ..... 7.50@ 8.00

### ANIMAL HAIR

Winter coil dried, per ton ..... \*70.00@80.00  
Summer coil dried, per ton ..... \*40.00@42.50  
Cattle switches, per piece ..... 3 1/4 @ 4 1/2  
Winter processed (Nov.-March)  
gray, lb. .... 16  
Summer processed (April-Oct.)  
gray, lb. .... 10 1/2

\*Delivered, n—nominal, n—asked.

## TALLOWs and GREASES

Wednesday, June 19, 1957

The inedible tallow and grease market displayed very little change pricewise late last week, and the edible tallow market continued to be strong. Bleachable fancy tallow, regular production, sold at 8 1/4c, and hard body material at 8 1/2c, c.a.f. New York. Choice white grease, all hog, sold at 9 1/4@9 3/4c, same destination.

The market at the start of the new week was inclined to firmness. Offerings were on the light side, and buyers for both eastern and midwest destination were more aggressive. Choice white grease, all hog, traded at 9 3/4@9 1/2c, and bleachable fancy tallow, hard body, and good packer production brought 8 3/4@8 1/2c, all c.a.f. East. Regular production bleachable fancy tallow was bid at 8 1/4c, same destination. It was reported that bleachable fancy tallow also sold at 7 1/2@7 5/8c, and special tallow at 7 1/8c, c.a.f. Chicago. Edible tallow sold early at 11 1/4c, and 11.30, and later on Tuesday at 11 1/4c, f.o.b.

River points. Movement was also reported on same at 11 1/4c, Chicago and Chicago basis. Original fancy tallow was bid at 8 3/4c, delivered New York, but was held at 8 3/4c.

A moderate trade was consummated Wednesday in the inedible tallow and grease market. A few tanks of yellow grease sold at 6 3/4c, c.a.f. Chicago, with further inquiry at 7 3/4@7 1/4c, delivered New York, and c.a.f. New Orleans, product considered. Choice white grease, all hog, traded at 9 1/2c; bleachable fancy tallow at 8 1/2c, East. Later asking prices were raised fractionally. On the other hand, some inquiry was reported at 1/8c lower for New Orleans destination.

Bleachable fancy tallow sold at 7 3/8c, and special tallow at 7 1/8c, c.a.f. Chicago. Edible tallow was available early Wednesday at 11 1/4c, f.o.b. River, 30-day shipment, and at 12c, Chicago or Chicago basis. No. 1 tallow was bid at 6 3/4c, and No. 2 tallow at 6 1/2c, Chicago. Choice white grease, not all hog, was bid at 8 3/4c, also Chicago.

**TALLOWs:** Wednesday's quotations: edible tallow, 11 1/4c, f.o.b. River

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and 11 $\frac{1}{4}$ c, Chicago basis; original fancy tallow, 7 $\frac{1}{2}$ c; bleachable fancy tallow, 7 $\frac{1}{2}$ c; prime tallow, 7 $\frac{1}{2}$ c; special tallow, 7 $\frac{1}{2}$ c; No. 1 tallow, 6 $\frac{1}{2}$ c; and No. 2 tallow, 6 $\frac{1}{2}$ c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 8 $\frac{1}{4}$ c; B-white grease, 7 $\frac{1}{2}$ c; yellow grease, 6 $\frac{1}{4}$ c; house grease, 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c; and brown grease, 6 $\frac{1}{4}$ c. Choice white grease, all hog, was quoted at 9 $\frac{1}{2}$ c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, June 19, 1957  
Dried blood was quoted today at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.05 per unit of protein.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 14, 1957

	Open	High	Low	Close	Prev. close
July	15.33b	15.35	15.25	15.29	15.37
Sept.	15.38	15.38	15.29	15.32	15.38
Oct.	14.97b	14.98	14.94	14.94	15.00
Dec.	14.92b	14.95	14.90	14.90	14.96
Jan.	14.92a	.....	.....	14.90a	14.96a
Mar.	14.88b	.....	.....	14.85b	14.93b
May	14.85b	14.87	14.85	14.81b	14.85b
July	14.80b	.....	.....	14.75b	14.85b

Sales: 229 lots.

MONDAY, JUNE 17, 1957

	Open	High	Low	Close	Prev. close
July	15.23b	15.29	15.23	15.27b	15.29
Sept.	15.25b	15.33	15.26	15.31	15.32
Oct.	14.94b	14.93	14.90	14.93	14.94
Dec.	14.83b	.....	.....	14.88b	14.90
Jan.	14.83a	.....	.....	14.88a	14.90a
Mar.	14.77b	.....	.....	14.85b	14.85b
May	14.80	14.80	14.80	14.80b	14.81b
July	14.74b	.....	.....	14.75b	14.75b

Sales: 126 lots.

TUESDAY, JUNE 18, 1957

	Open	High	Low	Close	Prev. close
July	15.26b	15.29	15.20	15.20b	15.27b
Sept.	15.28b	15.34	15.27	15.28	15.31
Oct.	14.92b	15.07	15.01	15.06b	14.94b
Dec.	14.90	14.93	14.90	14.89b	14.88b
Jan.	14.89	.....	.....	14.88a	14.88a
Mar.	14.84b	14.90	14.90	14.88b	14.85b
May	14.79b	.....	.....	14.86b	14.80b
July	14.74b	.....	.....	14.81b	14.75b

Sales: 206 lots.

WEDNESDAY, JUNE 19, 1957

	Open	High	Low	Close	Prev. close
July	15.20b	15.33	15.20	15.30	15.20b
Sept.	15.27b	15.40	15.27	15.30b	15.28
Oct.	14.92b	15.07	15.01	15.06	14.94b
Dec.	14.90b	14.99	14.89	14.98b	14.89b
Jan.	14.90a	.....	.....	14.98a	14.89a
Mar.	14.85b	14.97	14.93	14.96b	14.88b
May	14.82b	.....	.....	14.91b	14.86b
July	14.77b	.....	.....	14.80b	14.81b

Sales: 358 lots.

### VEGETABLE OILS

Wednesday, June 19, 1957

Crude cottonseed oil, f.o.b.	
Valley	13 $\frac{1}{4}$ pd
Southeast	13 $\frac{1}{4}$ a
Texas	12 $\frac{1}{2}$ n
Corn oil in tanks, f.o.b. mills	11 $\frac{1}{2}$ pd
Sorbean oil, f.o.b. Decatur	11 $\frac{1}{2}$ @11 $\frac{1}{2}$ n
Peanut oil, f.o.b. mills	15 $\frac{1}{2}$ n
Coconut oil, f.o.b. Pacific Coast	11 $\frac{1}{4}$ a
Cottonseed foots:	
Midwest and West Coast	2 $\frac{1}{4}$
East	2 $\frac{1}{4}$

### OLEOMARGARINE

Wednesday, June 19, 1957

White domestic vegetable	27
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23
Bakers, bulk	20 $\frac{1}{2}$ @22 $\frac{1}{2}$

### OLEO OILS

Wednesday, June 19, 1957

Prime oleo stearine (slack barrels)	12
Extra oleo oil (drums)	18 $\frac{1}{2}$ @19
Prime oleo oil (drums)	18 $\frac{1}{2}$ @18 $\frac{1}{2}$

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Limited action on big packer production, with a steady market indicated in the face of higher asking prices—Midwestern production small packer and country hides bid lower, with most interest centered on lighter weights—No advance in heavy calf after last week's gain, but Northern stock higher—Market for most sheepskins strong to higher.

## CHICAGO

**PACKER HIDES:** Demand appeared strong for most selections of hides on Monday, although no trading was reported. Packers were not in a hurry to sell, and some indicated they might try for an advance on some of the tighter items. Trading on Tuesday was at steady prices, but the volume was light compared with action on the same day in recent weeks. Most of the business was in combination deals. Activity was light early Wednesday, and although there were reports of trades later, nothing was confirmed.

**SMALL PACKER AND COUNTRY HIDES:** Trading activity in small packer and country hides was slow and scattered. Midwestern production continued to be bid lower than the offering prices. Some trading on country hides was indicated, but most interest was still in the lighter weights.

**CALFSKINS AND KIPSKINS:** There has been no change in price on Northern heavy calfskins since the advance to 55c, last week. Northern light calf, however, sold at 41 $\frac{1}{2}$ c, an advance of 4c over last trade. The market for current take-off kipskins was considered steady to firm at established prices.

## Cold Storage Hide Stocks

Hides and pelts moved out of cold storage in May, volume falling to 92,172,000 lbs. at the close of the month. This total compared with closing April inventories of 94,579,000 lbs. and 57,469,000 lbs. a year earlier. The average for May 31 was 66,909,000 lbs.

## Tallow, Grease Exports

Shippers' export declarations processed by the Bureau of the Census for the week ended June 14 indicated United States exports of tallow at 38,929,042 lbs. Exports of grease from the U. S. for the period were reported at 5,085,964 lbs.

**SHEEPSKINS:** The market on shearlings was considered strong, with some price gains registered. No. 1 Midwestern shearlings sold at 2.10@2.60; No. 2's, 1.80@1.95; and No. 3's, .85@1.00, quality considered. Fall clips were quoted at 2.75@3.10. Full wool dry pelts sold at 29c, steady with last sales.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended June 19, 1957	Cor. West 1956
Lgt. native steers	15 $\frac{1}{2}$	15 $\frac{1}{2}$ @16	15
Hvy. nat. steers	11 $\frac{1}{2}$ @12	11	10
Ex. lgt. nat. steers	21	21	20
Butt-brand steers	9 $\frac{1}{2}$	9	8
Colorado steers	9	9	8
Hvy. Texas steers	9 $\frac{1}{2}$	9 $\frac{1}{2}$	9
Light Texas steers	12 $\frac{1}{2}$ n	12 $\frac{1}{2}$ n	12 $\frac{1}{2}$ n
Ex. lgt. Texas steers	16 $\frac{1}{2}$ n	16 $\frac{1}{2}$ n	16 $\frac{1}{2}$ n
Heavy native cows	13 @13 $\frac{1}{2}$	13 $\frac{1}{2}$	13 $\frac{1}{2}$
Light nat. cows	16 @18	15 $\frac{1}{2}$ @16 $\frac{1}{2}$	15 $\frac{1}{2}$ @16 $\frac{1}{2}$
Branded cows	11 $\frac{1}{2}$ @13	12 $\frac{1}{2}$ @13 $\frac{1}{2}$	12 $\frac{1}{2}$ @13 $\frac{1}{2}$
Native bulls	8 @8 $\frac{1}{2}$	8 $\frac{1}{2}$ @9 $\frac{1}{2}$	8 $\frac{1}{2}$ @9 $\frac{1}{2}$
Branded bulls	7 @7 $\frac{1}{2}$	7 $\frac{1}{2}$ @8 $\frac{1}{2}$	7 $\frac{1}{2}$ @8 $\frac{1}{2}$
Calfskins:			
Northern, 10/15 lbs.	55	47 $\frac{1}{2}$ @48 $\frac{1}{2}$	47 $\frac{1}{2}$ @48 $\frac{1}{2}$
10 lbs./down	41 $\frac{1}{2}$	41 $\frac{1}{2}$	41 $\frac{1}{2}$
Kips, Nor., nat., 15/25	35	35	35

### SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	9 $\frac{1}{2}$ n	10 $\frac{1}{2}$ @11 $\frac{1}{2}$	10 $\frac{1}{2}$ @11 $\frac{1}{2}$
50 lbs.	12 $\frac{1}{2}$ @13n	12 $\frac{1}{2}$ @13n	12 $\frac{1}{2}$ @13n

### SMALL PACKER SKINS

Calfskins, all wts.	28 @29	34 @34 $\frac{1}{2}$
Kipskins, all wts.	26 @27	24 @24 $\frac{1}{2}$

### SHEEPSKINS

Packer shearlings:		
No. 1	2.10@2.60	2.25@2.50
Dry Pelts	29	28@29 $\frac{1}{2}$
Horsehides, untrim.	9.00@9.50	9.50@10.00
Horsehides, trim.	8.00@8.50	8.50@9.00

## N. Y. HIDE FUTURES

FRIDAY, JUNE 14, 1957

	Open	High	Low	Close	Prev. close
July	13.40b	13.75	13.67	13.60b	13.70b
Oct.	13.65b	13.75	13.65	13.75b	13.75b
Jan.	13.70b	13.70	13.65	13.65b	13.65b
Apr.	13.75b	.....	.....	13.75b	13.75b
July	13.83b	.....	.....	13.75b	13.75b
Oct.	13.75b	.....	.....	13.80b	13.80b

Sales: five lots.

MONDAY, JUNE 17, 1957

	Open	High	Low	Close	Prev. close
July	13.25b	13.45	13.45	13.40b	13.40b
Oct.	13.60b	13.75	13.60	13.75b	13.75b
Jan.	13.60b	.....	.....	13.70b	13.70b
Apr.	13.65b	.....	.....	13.70b	13.70b
July	13.70b	.....	.....	13.80b	13.80b
Oct.	14.00	.....	.....	13.85b-14.00	13.85b-14.00

Sales: 17 lots.

TUESDAY, JUNE 18, 1957

	Open	High	Low	Close	Prev. close
July	13.55b	13.55	13.43	13.43	13.43
Oct.	13.70b	13.77	13.65	13.55b	13.55b
Jan.	13.71b	13.58	13.50	13.50	13.50
Apr.	13.75b	13.55	13.50	13.50	13.50
July	13.80b	13.85	13.60	13.55b	13.55b
Oct.	13.85b	.....	.....	13.63n	13.63n

Sales: 27 lots.

WEDNESDAY, JUNE 19, 1957

	Open	High	Low	Close	Prev. close
July	13.40b	13.65	13.48	13.55b	13.55b
Oct.	13.55b	13.57	13.46	13.50b	13.50b
Jan.	13.40b	.....	.....	13.45b	13.45b
Apr.	13.41b	.....	.....	13.45b	13.45b
July	13.45b	.....	.....	13.53b	13.53b
Oct.	13.45b	.....	.....	13.58n	13.58n

Sales: 27 lots.

THURSDAY, JUNE 20, 1957

	Open	High	Low	Close	Prev. close
July	13.55b	13.85	13.67	13.85	13.85
Oct.	13.58b	13.90	13.60	13.85	13.85
Jan.	13.54b	13.71	13.70	13.70	13.70
Apr.	13.50b	.....	.....	13.75b	13.75b
July	13.65b	.....	.....	13.80b	13.80b
Oct.	13.65b	.....	.....	13.90b-14.00	13.90b-14.00

Sales: 42 lots.

n—nominal, b—bid, a—asked.



# LIVESTOCK MARKETS...Weekly Review

## Meat Promotion, Packer Retail Outlets Favored By Wyo. Stockmen's Group

Resolutions pertaining to policies regarding the livestock and meat industry were given high priority during the 85th annual convention of the Wyoming Stock Growers Association at Lander, Wyo., recently.

In their resolutions the stockmen supported an amendment to the Packers and Stockyards Act to permit voluntary deduction for meat promotion; revision of the Packers' Consent Decree, transferring jurisdiction over the meat packing industry from the Department of Agriculture to the Federal Trade Commission.

The stock growers, in putting their support behind House Bill 7244, which would permit a check-off on the sale of livestock for meat promotion and research, believe its passage is of great importance to the livestock industry.

In supporting the revision of the Packers' Consent Decree, the group expressed the belief that if packers were permitted to operate retail outlets for meat and other related products, meat distribution would be more efficient and its costs lowered.

The Wyoming group favors humane treatment of livestock, but urged that progress in this matter be made through continued co-operation of packers and the American Humane Society rather than through legislation.

## BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in May, 1957, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	15,606	3,345	4,265	7,513
Shipments	8,906	1,373	2,597	2,597
Local Slaughter	6,700	3,345	2,892	4,921

## SALABLE LIVESTOCK AT 12 MARKETS IN MAY

	CATTLE	
	May, 1957	May, 1956
Chicago	208,314	182,204
Cincinnati	16,584	17,501
Denver	48,306	61,776
Fort Worth	50,794	52,864
Indianapolis	37,490	42,341
Kansas City	37,400	83,637
Oklahoma City	46,126	58,291
Omaha	158,001	172,314
St. Joseph	56,856	61,299
St. Louis NSY	75,301	78,660
Sioux City	94,395	92,978
S. St. Paul	99,841	95,368

Totals 949,417 990,233

	CALVES	
	May, 1957	May, 1956
Chicago	5,076	7,401
Cincinnati	4,952	6,326
Denver	1,861	3,228
Fort Worth	10,631	8,681
Indianapolis	4,349	3,462
Kansas City	4,576	6,863
Oklahoma City	4,434	5,632
Omaha	1,895	3,845
St. Joseph	2,458	5,420
St. Louis NSY	14,705	18,355
Sioux City	1,747	1,248
S. St. Paul	32,358	36,176

Totals 89,642 108,635

	HOGS	
	May, 1957	May, 1956
Chicago	159,447	181,397
Cincinnati	53,618	37,687
Denver	11,050	14,404
Fort Worth	13,149	17,291
Indianapolis	175,855	179,584
Kansas City	62,349	55,527
Oklahoma City	14,861	25,265
Omaha	131,000	148,416
St. Joseph	111,326	112,989
St. Louis NSY	291,626	279,139
Sioux City	92,876	102,813
S. St. Paul	187,001	198,073

Totals 1,309,158 1,372,585

	SHEEP AND LAMBS	
	May, 1957	May, 1956
Chicago	22,372	16,301
Cincinnati	2,578	3,114
Denver	49,083	22,320
Fort Worth	178,526	156,780
Indianapolis	5,146	4,238
Kansas City	45,486	47,797
Oklahoma City	16,858	18,580
Omaha	41,431	32,590
St. Joseph	20,491	23,704
St. Louis NSY	18,809	14,839
Sioux City	18,462	16,875
S. St. Paul	15,627	13,059

Totals 428,869 389,397

## U. S. Supreme Court To Air Denver Stockyards Rule 10C

The United States Supreme Court agreed to examine a regulation by the Denver Union Stockyard Co. denying services to agencies which solicit business in most of Colorado for other yards or individuals, it has been reported.

In February, the regulation—Rule 10C—was invalidated and termed "an unlawful restriction" by the 10th U. S. Circuit Court of Appeals, after an earlier Denver hearing.

Issued in February 1955, the ruling requires that commission men and order buyers using Denver Union Stockyard Co. facilities not divert cattle in a prescribed area of Colorado from the Denver market.

All stockyards, acting as a kind of public utility, issue regulations under the Packers and Stockyards Act for dealers and agencies using their facilities.

Rule 10C was first challenged by the Producers Livestock Marketing Association, a national firm with offices at Denver, in a statement to the Agriculture department judicial officer, a few months ago.

## Wanted—Brand Inspectors

The Oregon State Civil Service Commission has announced open-competitive examinations for the position of livestock brand inspectors. Any resident of the state of Oregon who meets the necessary requirements may apply. Application forms may be obtained from the Civil Service Commission, 102 Public Service building, Salem, or 304 State Office building, Portland.

## Swift's McFarren Retires

Frank E. McFarren, sheep buyer with Swift & Company at Denver for more than 40 years, retired recently. A native of Denver, McFarren joined Swift first as a driver and sorter, before becoming a buyer for the firm.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 15, 1957, as reported to THE NATIONAL PROVISIONER:

**CHICAGO**  
Armour, 10,839 hogs; shippers, 9,048 hogs; and others, 17,094 hogs.  
Totals: 25,249 cattle, 1,001 calves, 36,981 hogs and 5,215 sheep.

**KANSAS CITY**  
Cattle Calves Hogs Sheep  
Armour... 2,265 323 3,807 1,537  
Swift... 2,084 618 3,032 2,308  
Wilson... 1,149 ... 4,100 ...  
Butchers, 3,450 326 1,865 1,134  
Others... ... 3,875 2,175  
Totals, 8,948 1,267 16,670 7,154

**OMAHA**  
Cattle and  
Calves Hogs Sheep  
Armour... 6,302 6,450 2,467  
Cudahy... 3,854 6,001 1,301  
Swift... 5,047 5,020 3,527  
Wilson... 3,345 4,784 1,408  
Neb. Beef... 780 ...  
Am. Stores... 827 ...  
Cornhusker... 799 ...  
O'Neill... 1,063 ...  
E. & C... 1,367 ...  
Gr. Omaha... 771 ...  
Rothschild... 1,338 ...  
Roth... 1,147 ...  
Kings... 799 ...  
Omaha... 686 ...  
Union... 776 ...  
Others... 741 3,367 ...  
Totals, 29,642 27,642 8,703

**ST. LOUIS MOY**  
Cattle Calves Hogs Sheep  
Armour... 3,135 825 13,070 1,797  
Swift... 3,373 1,505 13,617 2,787  
Hunter... 1,260 ... 8,066 ...  
Hill... ... 2,377 ...  
Krey... ... 7,567 ...  
Laclede... ...  
Luer... ...  
Totals, 7,788 2,420 44,097 4,584

**ST. JOSEPH**  
Cattle Calves Hogs Sheep  
Swift... 2,971 237 8,067 3,085  
Armour... 3,160 270 6,639 2,427  
Others... 4,662 ... 3,531 698  
Totals\* 10,793 507 18,837 8,210  
\*Do not include 391 cattle, 34 calves, 1,966 hogs and 894 sheep direct to packers.

**SIoux CITY**  
Cattle Calves Hogs Sheep  
Armour... 3,916 4 3,432 1,991  
Swift... 4,344 ... 3,515 1,192  
S.C. Dr...  
Beef... 3,860 ...  
Raskin... 897 ...  
Butchers... 216 ...  
Others... 5,654 1 11,874 224  
Totals, 18,878 5 18,821 3,407

**WICHITA**  
Cattle Calves Hogs Sheep  
Cudahy... 1,960 229 2,146 ...  
Dunn... 149 ...  
Sunflower... 46 ...  
Dold... 165 ... 680 ...  
Kansas... 552 ...  
Armour... 30 ... 2,376 ...  
Swift... ... 1,898 ...  
Others... 1,259 ... 62 4,174  
Totals, 3,561 229 2,888 8,448

**OKLAHOMA CITY**  
Cattle Calves Hogs Sheep  
Armour... 2,228 336 656 2,990  
Wilson... 2,569 371 619 2,198  
Others... 4,152 397 1,229 ...  
Totals\* 8,949 1,104 2,504 5,189  
\*Do not include 1,707 cattle, 361 calves, 7,548 hogs and 2,803 sheep direct to packers.

**LOS ANGELES**  
Cattle Calves Hogs Sheep  
Cudahy... ... 866 ...  
Swift... 402 3 ...  
Wilson... 56 55 ...  
Ideal... 1,244 ...  
Survall... 545 ...  
Com'l... 587 9 ...  
Quality... 473 ...  
Atlas... 361 ...  
Gr. West... 360 ...  
United... 257 ... 500 ...  
Others... 2,742 531 460 ...  
Totals, 6,770 598 1,826 ...

**DENVER**  
Cattle Calves Hogs Sheep  
Armour... 686 ... 1,371  
Swift... 967 173 2,241 2,041  
Cudahy... 690 51 4,099 134  
Wilson... 586 ... 3,802  
Others... 5,897 30 1,778 305  
Totals, 8,825 254 8,118 7,653

**ST. PAUL**  
Cattle Calves Hogs Sheep  
Armour... 6,289 2,248 9,934 1,049  
Bartusch... 1,150 ...  
Rifkin... 895 37 ...  
Superior... 2,179 ...  
Swift... 5,979 1,861 13,976 983  
Others... 2,912 2,065 15,812 20  
Totals, 19,404 6,241 39,722 2,061

**FORT WORTH**  
Cattle Calves Hogs Sheep  
Armour... 1,214 2,039 1,169 9,346  
Swift... 2,049 2,704 1,290 11,498  
Morrell... 628 ...  
City... 611 ...  
Rosenthal... 329 47 111  
Totals, 4,831 4,790 2,450 20,955

**CINCINNATI**  
Cattle Calves Hogs Sheep  
Gall... ... 236  
Schlachter... 228 74 ...  
Others... 4,104 1,016 10,739 1,799  
Totals, 4,332 1,090 10,739 2,035

**TOTAL PACKER PURCHASES**  
Week ended June 15 week  
Cattle... 157,970 151,582 179,924  
Hogs... 231,913 255,059 248,351  
Sheep... 83,614 89,753 83,229

## CORN BELT DIRECT TRADING

Des Moines, June 19—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:  
160-180 lbs. .... \$16.25@18.65  
180-200 lbs. .... 18.25@19.50  
200-240 lbs. .... 18.65@19.75  
240-300 lbs. .... 17.25@19.25  
300-360 lbs. .... 16.10@17.75  
Sows, U.S. No. 1-3:  
270-330 lbs. .... 16.75@18.00  
330-400 lbs. .... 15.50@17.05  
400-550 lbs. .... 13.25@15.50

Corn belt hog receipts, as reported by the USDA:  
June 13... 37,500 51,000 44,000  
June 14... 47,000 61,500 42,000  
June 15... 20,000 23,000 27,000  
June 17... 41,000 46,000 50,500  
June 18... 69,000 45,500 39,000  
June 19... 40,000 44,500 40,500

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, June 19 were as follows:

**CATTLE:** Cwt.  
Steers, gd. & ch... \$19.75@23.00  
Strs. & hfrs., stand. 17.00@19.75  
Heifers, gd. & ch... 19.50@22.25  
Cows, util. & com'l. 13.00@16.00  
Cows, can. & cut... 10.00@13.00  
Bulls, util. & com'l. 16.50@17.50  
Bulls, cutter... 14.00@16.50  
**VEALERS:**  
Good & prime... 20.00@24.00  
Standard... 16.50@20.00  
Calves, gd. & ch... 15.00@18.00  
**HOGS, U.S. No. 1-3:**  
120/160 lbs. .... 16.00@17.50  
160/180 lbs. .... 17.50@19.25  
180/200 lbs. .... 19.25@20.25  
200/220 lbs. .... 19.50@20.25  
220/240 lbs. .... 19.25@20.00  
240/270 lbs. .... 18.75@19.50  
270/300 lbs. .... 18.25@19.00  
300/330 lbs. .... 18.00@18.75  
Sows, U.S. No. 1-3:  
180/360 lbs. .... 16.25@18.25  
**LAMBS:**  
Good & choice... 20.00@22.00  
Utility & good... 17.00@20.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 15, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	14,998	11,171	49,380	47,000
Baltimore, Philadelphia	9,575	1,368	25,430	4,800
Chgo. Area, Detroit, Indpls.	20,593	9,659	97,461	17,000
Chicago Area, Areas <sup>2</sup>	26,162	8,096	46,213	6,500
St. Paul-Wis. Areas <sup>2</sup>	31,107	19,605	71,510	8,500
St. Louis Area <sup>3</sup>	13,112	5,857	78,772	11,900
Sioux City-Sp. Dak. Area <sup>4</sup>	20,403	...	45,894	8,175
Omaha Area <sup>5</sup>	33,154	524	62,833	10,100
Kansas City	11,352	3,028	27,693	13,400
Iowa-Sp. Minnesota	29,582	11,705	237,440	27,700
Louisville, Evansville, Nashville, Memphis	11,332	9,317	43,034	...
Georgia-Alabama Area <sup>7</sup>	7,354	3,385	20,356	...
St. Jo'ph, Wichita, Okla. City	19,235	4,630	37,172	...
Ft. Worth, Dallas, San Antonio	20,700	10,949	13,772	...
Denver, Ogden, Salt Lake City	16,353	845	13,132	...
Los Angeles, San Fran. Areas <sup>8</sup>	24,061	2,775	27,150	...
Portland, Seattle, Spokane	7,555	668	12,204	...
Grand Totals	319,228	103,642	909,446	226,200
Totals, same week 1956	333,890	110,342	904,779	240,820

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville, and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 8, compared with the same time in 1956, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL		HOGS*		LAMBS	
	1000 lbs.	Grade A	Good and Choice	Grade B	Dressed	Good	Handpicked	Good
Toronto	19.87	19.56	19.57	19.56	19.57	19.56	19.57	19.56
Montreal	20.55	21.25	19.25	20.50	32.10	26.15	...	...
Winnipeg	18.44	19.12	24.38	25.00	31.41	23.25	19.83	19.25
Edmonton	17.50	18.50	22.25	22.47	29.91	23.86	21.25	20.14
Calgary	17.40	18.15	24.60	23.00	30.70	24.65	23.00	23.40
Lebridge	17.50	18.00	21.50	21.50	29.70	23.55	20.00	...
Pr. Albert	17.35	17.83	23.00	22.50	29.50	21.50	...	...
Moose Jaw	17.00	17.65	23.00	20.00	29.50	21.50	...	...
Saskatoon	17.25	18.00	23.00	23.00	29.75	21.50	...	...
Regina	16.85	17.40	22.00	21.50	29.25	21.50	15.50	...
Vancouver	...	...	21.00	21.50	...	25.65	23.00	...

\*Canadian government quality premium not included. Spring lamb—Toronto, \$27.57; Montreal, \$23.22.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during week ended June 14:

	Cattle	Calves	Hog
Week ended June 14	827	827	8,366
Week previous (five days)	2,849	1,060	8,435
Corresponding week last year	3,193	1,146	11,446

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, June 19 were as follows:

**CATTLE:** Cwt.  
Steers, ch. & pr... \$22.00@23.75  
Steers, gd. & ch... 20.00@23.00  
Heifers, gd. & ch... 20.00@22.75  
Cows, util. & com'l. 13.50@16.00  
Cows, can. & cut... 11.00@13.00  
Bulls, util. & com'l. 15.50@17.00  
**VEALERS:**  
Good & choice... 17.00@21.00  
Calves, good... 18.50@19.50  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 19.00@19.50  
200/220 lbs. .... 19.25@20.25  
220/240 lbs. .... 19.25@20.00  
240/270 lbs. .... 18.75@19.50  
Sows, U.S. No. 1-3:  
270/360 lbs. .... 16.50@17.75  
**LAMBS:**  
Choice & prime... 21.00@21.50  
Good & choice... 20.50@21.00

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, June 19 were as follows:

**CATTLE:** Cwt.  
Steers, prime... \$23.50@25.00  
Steers, choice... 21.50@23.50  
Steers, good... 19.25@21.75  
Heifers, choice... 18.50@21.25  
Cows, util. & com'l. 14.25@16.75  
Cows, can. & cut... 12.00@14.25  
Bulls, cut. & com'l. 15.00@17.50  
Bulls, good (heef)... None qtd.  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 19.25@20.00  
200/220 lbs. .... 19.50@20.25  
220/240 lbs. .... 19.25@20.25  
240/270 lbs. .... 18.75@19.50  
270/300 lbs. .... 17.50@18.50  
Sows, U.S. No. 1-3:  
270/360 lbs. .... 16.50@17.50  
**LAMBS:**  
Choice & prime... 21.50@22.50  
Good & choice... 20.50@21.50

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ended June 15, 1937, compared:

CATTLE			
Week ended	Prev. week	Cor.	
June 15	1936		
Chicago...	25,249	24,546	26,906
Kan. City...	10,215	10,133	17,269
Omaha...	28,424	27,353	34,245
St. L. NBY...	10,208	9,105	11,148
St. Joseph...	10,774	9,086	12,408
St. Paul...	14,727	13,201	14,116
Wichita...	4,159	2,836	5,217
New York & Jer. City...	11,533	11,651	14,156
Okla. City...	12,121	8,601	9,776
Cincinnati...	5,020	4,088	4,873
Denver...	10,917	9,885	13,458
St. Paul...	16,492	16,171	17,561
Milwaukee...	4,422	3,790	3,602
Totals...	163,661	150,546	184,735

HOGS			
Chicago...	27,933	30,491	26,927
Kan. City...	16,679	16,078	12,628
Omaha...	37,828	43,525	38,590
St. L. NBY...	17,272	18,452	21,695
St. Joseph...	13,884	5,152	13,901
Wichita...	9,688	10,784	8,640
New York & Jer. City...	44,890	53,548	47,650
Okla. City...	16,822	12,088	11,320
Cincinnati...	8,366	8,940	10,231
Denver...	23,910	30,358	32,433
St. Paul...	3,844	4,548	4,069
Milwaukee...			
Totals...	269,421	287,805	279,590

SHEEP			
Chicago...	5,215	3,310	2,668
Kan. City...	7,154	10,111	9,125
Omaha...	10,209	10,905	6,681
St. L. NBY...	4,584	3,817	6,565
St. Joseph...	8,406	11,258	9,530
St. Paul...	2,451	1,912	2,593
Wichita...	4,274	2,905	2,425
New York & Jer. City...	40,132	40,522	42,102
Okla. City...	7,992	9,732	5,003
Cincinnati...	290	515	385
Denver...	9,257	8,194	13,429
St. Paul...	2,032	2,914	1,692
Milwaukee...	638	612	536
Totals...	102,694	95,802	102,772

\*Cattle and calves.  
\*Federally inspected slaughter, including direct.  
\*Stockyards sales for local slaughter.  
\*Stockyards receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended June 8:

CATTLE			
Week ended	Same week		
June 8	1936		
Western Canada...	18,895	17,897	
Eastern Canada...	18,302	18,056	
Totals...	37,197	35,953	
HOGS			
Western Canada...	47,672	58,304	
Eastern Canada...	44,671	50,997	
Totals...	92,343	109,301	
SHEEP			
Western Canada...	2,377	1,862	
Eastern Canada...	2,368	1,493	
Totals...	4,745	3,355	

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended June 15:

CATTLE CALVES HOGS* SHEEP			
Salable...	86	97	...
Total (incl. direct)	3,036	503	18,127
Prev. wk.	100	11	7
Salable...	2,396	251	18,004
Total (incl. direct)	2,396	251	18,004

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
Cattle	Calves	Hogs	Sheep	
June 13...	2,113	332	8,737	2,341
June 14...	1,065	400	5,465	160
June 15...	306	167	588	22
June 17...	23,480	275	9,516	1,369
June 18...	5,500	200	7,500	1,300
June 19...	15,000	200	9,500	800

SHIPMENTS				
June 13...	2,890	4	1,630	157
June 14...	1,368	26	2,161	225
June 15...	378	...	254	123
June 17...	8,777	50	1,464	...
June 18...	5,000	...	1,500	400
June 19...	7,000	...	1,000	400

\*Including 621 cattle, 6,315 hogs and 1,185 sheep direct of packers.

JUNE RECEIPTS				
1937	1936			
Cattle	146,601	134,131		
Calves	4,034	8,719		
Hogs	124,837	139,446		
Sheep	21,859	19,752		

JUNE SHIPMENTS				
1937	1936			
Cattle	76,132	61,169		
Hogs	25,832	38,884		
Sheep	3,857	1,898		

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 19:

Packers' purch.	Shippers' purch.	Week ended	Week ended
June 19	June 12	June 19	June 12
26,254	31,124	34,886	41,569
8,132	10,445		

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 14, with comparisons:

Cattle			
Week to date	Hogs	Sheep	
269,000	383,000	150,000	
Previous week	261,000	394,000	157,000
Same wk. 1936	317,000	409,000	176,000
1937 to date	6,187,000	10,016,000	3,637,000
1936 to date	6,674,000	12,195,000	3,880,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 13:

CATTLE CALVES HOGS SHEEP				
Los Ang.	7,750	1,050	1,850	775
N. Ptd.	3,069	450	1,600	5,250
San Fran.	550	150	950	9,250

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, June 19 were as follows:

CATTLE:				
Steers, ch. & pr.	None quoted			
Steers, good & ch.	\$22.00@23.00			
Steers, good	20.50@21.50			
Heifers, stand.	17.00@18.50			
Cows, util. & com'l.	12.50@15.50			
Cows, can. & cut.	10.00@12.50			
Bulls, util. & com'l.	16.00@17.00			
VEALERS:				
Choice & prime	22.00@23.00			
Good & choice	20.00@22.00			
Util. & stand.	16.00@20.00			
HOGS, U.S. No. 1-3:				
180/200 lbs.	19.50@19.75			
200/220 lbs.	19.00@20.00			
220/240 lbs.	19.50@19.75			
240/270 lbs.	19.00@19.50			
Sows, U.S. No. 1-3,				
180/300 lbs.	15.75@16.50			
Sows, U.S. No. 1-3,				
300/400 lbs.	15.00@15.75			
LAMBS:				
Choice & prime	22.00@23.00			
Good & choice	19.00@21.50			

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 18, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

		St. L. N. S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U. S. No. 1-3:					
120-140	lbs..	\$16.50-18.00	None qtd.	None qtd.	None qtd.
140-160	lbs..	17.50-18.75	None qtd.	None qtd.	\$17.50-18.75
160-180	lbs..	18.50-19.75	\$18.00-19.50	\$18.00-19.50	18.50-19.50
180-200	lbs..	19.50-20.35	19.25-20.75	19.25-20.00	19.50-20.75
200-220	lbs..	19.50-20.35	19.75-20.75	19.75-20.75	19.25-20.75
220-240	lbs..	19.25-20.25	19.35-20.50	19.50-20.00	19.50-20.75
240-270	lbs..	19.00-19.75	18.85-19.50	19.00-19.75	19.25-20.75
270-300	lbs..	18.50-19.25	18.25-19.10	18.50-19.25	18.25-20.50
300-330	lbs..	None qtd.	17.75-18.50	None qtd.	17.25-19.25
330-360	lbs..	None qtd.	None qtd.	None qtd.	None qtd.
Medium					
160-220	lbs..	18.00-19.25	17.50-19.75	17.50-19.00	18.25-19.50
SOWS:					
U. S. No. 1-:					
180-270	lbs..	17.00-17.25	None qtd.	None qtd.	18.75-19.00
270-300	lbs..	17.00-17.25	None qtd.	17.00-17.50	None qtd.
300-330	lbs..	16.75-17.25	17.25-17.75	16.75-17.25	18.50-18.75
330-360	lbs..	16.50-17.25	16.50-17.50	16.50-17.00	17.25-18.50
360-400	lbs..	16.00-16.75	16.00-16.75	16.00-16.75	16.25-17.25
400-450	lbs..	15.50-16.25	15.75-16.25	15.75-16.25	16.00-16.50
450-550	lbs..	14.50-15.50	15.00-15.75	15.25-15.75	14.50-16.00
Boars & Stags,					
all wts. . .		11.25-13.50	None qtd.	None qtd.	10.50-12.50
					None qtd.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900	lbs..	None qtd.	None qtd.	None qtd.	None qtd.
900-1100	lbs.	None qtd.	24.50-27.00	24.25-25.50	None qtd.
1100-1300	lbs.	None qtd.	25.00-27.00	24.25-25.50	24.00-25.50
1300-1500	lbs..	None qtd.	24.50-27.00	23.75-25.50	23.75-25.25
Choice:					
700-900	lbs..	21.75-23.75	22.50-24.50	22.50-24.25	None qtd.
900-1100	lbs.	22.00-24.00	22.50-25.00	23.00-24.25	21.75-24.00
1100-1300	lbs.	22.00-24.00	22.50-25.00	22.50-24.25	21.75-24.00
1300-1500	lbs.	21.75-23.75	22.25-24.50	22.25-24.00	21.75-24.00
Good:					
700-900	lbs..	20.25-22.00	19.50-22.50	20.25-23.00	19.00-21.00
900-1100	lbs.	20.50-22.00	19.50-22.75	20.50-23.00	19.50-21.50
1100-1300	lbs..	20.50-22.00	19.50-22.50	19.75-23.00	19.50-21.50
Standard,					
all wts. . .		18.50-20.00	17.50-19.50	17.00-20.25	17.00-19.50
Utility,					
all wts. . .		16.00-18.50	15.50-17.50	14.50-17.00	14.50-17.00
					15.00-17.00
HEIFERS:					
Prime:					
600-800	lbs..	None qtd.	None qtd.	None qtd.	None qtd.
800-1000	lbs..	None qtd.	23.75-24.50	23.75-24.50	None qtd.
Choice:					
600-800	lbs..	21.50-22.50	22.00-23.75	21.50-23.75	21.50-23.50
800-1000	lbs..	21.50-22.50	22.25-23.75	22.25-23.75	21.50-23.50
Good:					
500-700	lbs..	20.00-21.50	19.00-22.00	19.00-22.25	19.00-21.50
700-900	lbs..	20.00-21.50	19.00-22.00	19.25-22.25	19.00-21.50
Standard,					
all wts. . .		17.50-19.50	17.00-19.00	15.50-19.25	16.50-18.50
Utility,					
all wts. . .		15.00-17.50	14.50-17.00	13.50-15.50	14.00-16.50
					14.00-17.00
COWS:					
Commercial,					
all wts. . .		14.25-16.50	15.25-16.25	15.00-16.00	15.50-16.50
Utility,					
all wts. . .		13.25-14.50	14.00-15.25	13.50-15.00	14.00-15.50
Can. & cut.,					
all wts. . .		9.50-13.50	10.75-14.25	10.50-13.25	12.00-13.75
					11.50-14.50
BULLS (Yrds. Excl.) All Weights:					
Good . . . . .					
Commercial . . . . .		15.00-17.00	17.50-18.25	18.00-17.00	17.00-17.75
Utility . . . . .		14.00-15.00	16.00-17.50	16.00-17.00	16.00-17.00
Cutter . . . . .		12.00-14.00	14.50-16.00	13.00-15.00	14.00-16.00
VEALERS, All Weights:					
Ch. & pr. . . . .		21.00-24.00	22.00-25.00	22.00-24.00	23.00-25.00
Stand. & gd. . . . .		15.00-21.00	15.00-22.00	18.00-21.00	15.00-22.00
CALVES (500 Lbs. Down):					
Ch. & pr. . . . .		20.00-22.00	19.00-22.00	20.00-22.00	19.00-22.00
Stand. & gd. . . . .		14.00-18.00	14.00-19.00	15.00-20.00	14.00-19.00
SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Ch. & pr. . . . .		21.50-22.50	22.00-23.00	21.50-22.50	22.00-23.00
Gd. & ch. . . . .		19.00-21.50	21.00-22.50	19.50-21.50	21.00-22.00
YEARLINGS (Shorn):					
Ch. & pr. . . . .		None qtd.	None qtd.	None qtd.	19.00-19.50
Gd. & ch. . . . .		18.00-18.50	17.25-19.00	None qtd.	18.00-19.00
BWES (Shorn):					
Gd. & ch. . . . .		4.50-5.50	5.00-6.50	5.00-7.00	5.00-7.00
Cull & util. . . . .		2.50-4.50	3.00-5.00	3.00-5.00	3.00-5.00



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### ATTENTION! PACKERS AND CANNERS

Young executive, 35 years old, college graduate, world wide experience in the meat industry—livestock buying, killing floor operations, by-products, manufacturing of cooked products and dry salamis, cutting, deepfreeze and canning. Master certificates granted for all phases mentioned. Seeks change. Will relocate anywhere with go-ahead firm. Would appreciate housing for family. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALES MANAGER

17 years' experience largely in peddler truck operations with a large independent meat packer. Also, recently 2 years' experience with largest artificial casing company. Aggressive, with a thorough knowledge of good organization, public relations, costs and sales promotions. Age 44.

W-236, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

### MANAGER

10 years as general plant manager. Total of 22 years' packinghouse experience in livestock buying, industrial engineering, sales, plant operations etc. Capable of taking full responsibility for direction and results of any size plant. Write Box W-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Age 46. Over 30 years' experience in all types of sausage, loaves, smoked and cured meats. Complete knowledge of costs, yields, and all types of packaging and merchandising. If your profits are low I can help you. Experienced in large and small tonnages. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT AND SUPPLY SALESMAN

Have had meat packinghouse experience in all phases of operations; also several years' traveling experience selling equipment and supplies to meat packers in five states. Now employed by an eastern supplier. Will consider re-locating on the west coast only. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Over 20 years' experience in live stock procurement and all plant operations including inedible rendering. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Age 44. 23 years' experience. Will relocate anywhere. References. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

Manufacturers representative. Top Rated manufacturer selling nationally to the meat packing industry has two established territories open. Our cold storage door equipment is known, used and advertised nationally. Mail order and repeat business. Write giving age, lines carried and territory covered. Replies strictly confidential. P. O. Box 163, Cincinnati 15, Ohio.

GENERAL MANAGER: For large rendering plant located in south. Prefer man with thorough knowledge of all phases of rendering management including soliciting and plant operations. State age, experience and family status. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT SIDE LINE: Good product for sales representatives and brokers now calling on sausage plants. Repeat sales give an excellent income. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man who knows the complete beef operation plus selling to retail, chain stores and wholesale outlets. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

SALESMAN WANTED: Due to expansion on the west coast, territory open for salesman with experience in meat processing preferred. Complete line of seasonings, binders and famous exclusive specialties. Golden opportunity for the right man. First Spice Mixing Co., Inc., 185 Arkansas St., San Francisco 7, Calif.

CANNING SUPERINTENDENT: To take complete charge. State references and salary expected in first reply. Midwest location. W-230, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: With hotel, restaurant, institutional and retail following, to sell corned beef and hamburger. Chicago location. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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FOR SALE: 10,000 lbs. fresh frozen veal colds. 3 to 5 lbs. average. 60 lbs to the box. 10,000 lbs. fresh frozen veal strips. 3 to 4 lbs. average. 60 lbs. to the box. The price is right. FS-222, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WANTED: LOW TEST WET RENDERED TANKAGE IN ANY AMOUNT. W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

JOBBER WANTED: Small midwestern packing company wishes to contact eastern jobber to handle cutter and block beef, whole hogs and veal. JW-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### WILL SELL OR LEASE

Small sausage factory fully equipped. Has slaughtering facilities. Also retail meat market. RALPH NATARUS MEAT CO., 132 Third Ave., North Wausau, Wisconsin.

RENDERING PLANT: For sale cheap, or will lease to experienced man with six months free rent to develop bone run. ROME RENDERING CO., 711 W. Court St., Rome, N.Y. Phone 1310.

## MISCELLANEOUS

DOERING STAINLESS STEEL: Butter cutters for converting to making hamburger patties. CENTRAL WEST EQUIPMENT, P. O. Box 232, Mokena, Ill.

FOR SALE: Approximately 6500 lbs. Brings in galvanized iron drums. The price is right. Inquire of PEET PACKING COMPANY, Cheesetown, Michigan.

WANTED: Frozen beef melts, kidneys, hearts and rejected livers for fish food. F. W. ECKHART, 42278, St. Marys, Pennsylvania.

## PLANTS FOR SALE

Modern packing plant with federal inspection in NORTHERN OHIO  
Killing capacity 500 cattle, 2500 hogs, 90,000 lbs. sausage per week. 2 rail sidings. Located on 5 acres of land on main highway with 1/2 Ft. frontage. City water, gas and sewer. Good supply of labor and livestock. Constructed mostly of brick with tile walls and floors. 60,000 sq. ft. or 750,000 cubic feet. In excellent condition. Possession immediately. Owners wish to retire. FS-232, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Meat Packing Plant at Prince George, B. C.'s fastest growing communities and miles from nearest competitor. Modern Slaughter House and Packing Plant. Cooler Capacity 110 Tons. Full line of machinery, Smoke House—Steam Room. Nine acres Feed lot for 1000 head. Hog Pens for 20 Head. Full price \$80,000.00 For Complete details contact CARMICHAEL & LUTTRELL AGENTS LTD., 406 George Street, PRINCE GEORGE, B. C., Canada.

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 30' Freezer 50,000 lb. capacity. Retail store 20' x 40'. GIANT MEAT SUPPLY  
16285 W. Dixie Hwy. North Miami, Fla.

MONEY MAKER FOR SALE: Meat Packing Plant in business 10 years. Located in Evansville, Western North Carolina. Slaughter processing fully equipped including new refrigerated trucks. Buyer can liquidate investment in 1 year and double volume. PRICED TO SELL. Edw. R. Sutherland Company, Realtors, Evansville, N. C.

### PLANT FOR SALE

SAN DIEGO AREA: Located in one of the best growing areas in U. S. Modern, well equipped plant on 1 1/2 acres. Sausage capacity over 100,000 lbs. per week. Will consider lease with option to buy. For further information write FREDERICK GOODWIN CO. 300 First Nat'l Bldg., San Diego.

### USDA INSPECTED BEEF PLANT

PROFITABLE OPERATION IN CENTRAL STATE. WELL LOCATED TO MARKET AND LIVESTOCK SUPPLY. 1000 HEAD PER WEEK CAPACITY. GOING BUSINESS.

FS-241, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

FOR SALE: A profitable sausage manufacturing business. Northern Ohio location. Large investment. Modern equipment. Capacity up to 50,000 pounds per week. Annual sales exceed one-half million. Available on terms. Owner desires to retire. FS-231, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE or RENT: In Brooklyn, N. Y. Small modern government inspected, fully equipped meat sausage plant. One year old. 20 x 160. Suitable for other meat operations. FS-234, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE: Tax-exempt food manufacturing plant in Puerto Rico. FS-240, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

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# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.50; additional words, 20c

each. Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

## POSITION WANTED

### MANAGEMENT CONSULTANTS

LEE B. REIFEL & ASSOCIATES  
216 Bank of Wood County Building  
BOWLING GREEN, OHIO

### ATTENTION! PACKERS and CANNERS

Young executive, 35 years old, college graduate, world wide experience in the meat industry—livestock buying, killing floor operations, by-products, manufacturing of cooked products and dry salamis, cutting, deepfreeze and canning. Master certificates granted for all phases mentioned. Seeks change. Will relocate anywhere with go-ahead firm. Would appreciate housing for family. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALES MANAGER

17 years' experience largely in peddler truck operations with a large independent meat packer. Also, recently 2 years' experience with largest artificial casing company. Aggressive, with a thorough knowledge of good organization, public relations, costs and sales promotions. Age 44.

W-236, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

### MANAGER

10 years as general plant manager. Total of 22 years' packinghouse experience in livestock buying, industrial engineering, sales, plant operations etc. Capable of taking full responsibility for direction and results of any size plant. Write Box W-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERT SAUSAGE MAKER:** Age 46. Over 30 years' experience in all types of sausage, loaves, smoked and cured meats. Complete knowledge of costs, yields, and all types of packaging and merchandising. If your profits are low I can help you. Experienced in large and small tonnage. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT AND SUPPLY SALESMAN

Have had meat packinghouse experience in all phases of operations; also several years' traveling experience selling equipment and supplies to meat packers in five states. Now employed by an eastern supplier. Will consider re-locating on the west coast only. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** Over 20 years' experience in live stock procurement and all plant operations including inedible rendering. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERT SAUSAGE MAKER:** Age 44. 23 years' experience. Will relocate anywhere. References. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

Manufacturers representative. Top Rated manufacturer selling nationally to the meat packing industry has two established territories open. Our cold storage door equipment is known, used and advertised nationally. Mail order and repeat business. Write giving age, lines carried and territory covered. Replies strictly confidential. P. O. Box 163, Cincinnati 15, Ohio.

**GENERAL MANAGER:** For large rendering plant located in south. Prefer man with thorough knowledge of all phases of rendering management including soliciting and plant operations. State age, experience and family status. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXCELLENT SIDELINE:** Good product for sales representatives and brokers now calling on sausage plants. Repeat sales give an excellent income. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Man who knows the complete beef operation plus selling to retail, chain stores and wholesale outlets. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

**SALESMAN WANTED:** Due to expansion on the west coast, territory open for salesman with experience in meat processing preferred. Complete line of seasonings, binders and famous exclusive specialties. Golden opportunity for the right man. First Spice Mixing Co., Inc., 185 Arkansas St., San Francisco 7, Calif.

**CANNING SUPERINTENDENT:** To take complete charge. State references and salary expected in first reply. Midwest location. W-230, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MEAT SALESMAN:** With hotel, restaurant, institutional and retail following, to sell corned beef and hamburger. Chicago location. W-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

### WANTED

Distributors  
For Our Full Line of  
SHORTENINGS  
VEGETABLE OILS

AND

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Write for Full Particulars to

SHORTENING CORP. OF AMERICA

542 HENDERSON ST., JERSEY CITY, N. J.

### YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION  
3804-06 N. Clark St. Chicago 13, Ill.

### ANDERSON EXPELLERS

All Models. Rebuilt, guaranteed.  
We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

**FOR SALE:** 10,000 lbs. fresh frozen veal colds. 3 to 5 lbs. average. 60 lbs to the box. 10,000 lbs. fresh frozen veal strips. 3 to 4 lbs. average. 60 lbs. to the box. The price is right. FS-222, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

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